

# Aborn Elementary

407 EASTERN AVE 403



## City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

ABORN

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone: (781) 593-1680	
Owner: Lynn Public Schools	
PIC:	
Inspector: Monica Pancare	
Date Inspected: 11/15/2017	Correct By: 1/1/1900
Risk Level:	
Permit Number: BHP-2017-2216	
Status: FULL COMPLY	
# of Critical Violations: 0	
Time IN: 2017-11-15 12:3	Time OUT: 2017-11-15 13:0

Permit 3  
Hot holding logs compliant and done properly.  
Quat 200ppm  
Nice work

Item	Status
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**Aborn Elementary**  
407 EASTERN AVE 403

BHP-2018-1705

City of Lynn

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Thursday, October 4, 2018
Date of re-inspection
Tracking Number
Status PARTIAL COMPLY

**GENERAL COMMENT: Permit 3**

CPFM-(2)

A-1 Pest control upon request from custodian Karen.

Turkey Burger 142F

Taco Beans 140F

Refrigeration and temps compliant

Currently there is only 1 handsink in kitchen area which is also used to clean orange food containers that is used on the service line.

PIC states that they clean and sanitize this sink regularly

# Food Establishment Inspection Report

Name: Aborn Elementary School	Inspection Date: 03/14/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 407 Eastern Ave	Time In/Out: 10:00 am / 10:48 am	Number of Repeat P and PF Violation(s): 0
Phone: 781-477-7320	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	
Person-In-charge: Laurie	Type of Inspection: Routine	Previous Inspection Date:
Inspector: C. Carlson	Date of Re-Inspection:	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting						
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/a		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Compliance Status</b>						
<b>Protection from Contamination</b>						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature				n/a		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control	In					
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

*C. Carlson*

Person In Charge

*Laurie*



# Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 03/14/2019

Page 2 of 3

Establishment: Aborn Elementary School

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate		out			cos	
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment						n/o
M2 Food allergen awareness						n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen; Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/o
L2 Other						n/o

Fall Code	DESCRIPTION OF VIOLATION
Discussion	Establishment is a public school that serves three lunch periods. First lunch begins at 11:00am and last lunch period ends at 12:40pm. .
4-204.112	OBSERVATION: Observed hot holding cabinet and two refrigerators in back room without secondary thermometers. PIC retrieved thermometers from storage and placed in units immediately. REGULATION: Temperature Measuring Devices-Functionality
Discussion	Observed pre-packaged salads in refrigeration at 38°F via infrared thermometer. .

90 COMMERCIAL ST

BHP-2018-1715

*Anna Cade*

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name
Contractor
Applicant LYNN: PUBLIC SCHOOLS - CITY OF LYNN
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Wednesday, October 17, 2018
Date of re-inspection
Tracking Number
Status PARTIAL COMPLY

Violations Related to Good Retail Practices (Blue Items)	Item	Status
	Physical Facility Replace missing and or burned out lightbulbs in dry goods storage area.	FAIL

**GENERAL COMMENT: Permit 3**  
**CPFM- Catherine Miller**  
Kitchen and storage areas are exceptionally clean and well organized.  
Handsinks stocked  
Food stored properly. @ temps compliant  
Steamtable water wells - nice job on keeping these clean and changing them daily!

# Food Establishment Inspection Report

Name: Annex Cafe LVTI	Inspection Date: 09/12/2019	Number of Priority and Priority Foundation Violation(s):	1
Address: 90 Commercial Street	Time In/Out: 11:45 pm / 12:15 pm	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7431	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Cathy	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection: 09/22/2019 or After		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature		out				
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FOA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

*ABC*

Person In Charge

*Cathy Miller*

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Annex Cafe LVTI	Date: 09/12/2019	Page 2 of 3
<b>GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS</b>		
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen; Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
3-501.16(A)(1)-P	OBSERVATION: Observed chicken wings in hot holding table at 121°F. PIC to determine source of temperature abuse and correct immediately. REGULATION: Holding TCS Food, Hot
Discussion	Observed salad in containers on ice packs at service line at 65°F. PIC states salad items are removed from refrigeration for service around 10:00am and returned to refrigeration prior to 1:00pm. PIC states a new cold holding table has been has already been ordered and will be used to hold salad items once it arrives. .
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed chicken patties coming out of oven at 179°F. Observed ham slices in quad-door refrigerator at 39°F. Observed milk in milk chest refrigerator at 37°F via infrared thermometer. .

90 COMMERCIAL ST



EARLY CHILDHOOD CENTER

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

 HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 99 Failing Score: 65

Item Status

NON-COMPLIANCE WITH:

Allergen Awareness

FAIL

Telephone:	
(781) 477-7220	
Owner:	
Lynn Public Schools	
PIC:	
Inspector:	
Monica Pancare	
Date Inspected:	Correct By:
2/10/2016	3/1/2016
Risk Level:	
Permit Number:	
BHP-2015-1581	
Status:	
FULL COMPLY	
# of Critical Violations:	
1	
Time IN:	Time OUT:
2016-02-10 13:3	2016-02-10 14:0

Please fax ServeSafe to City Hall ISP. information attached.  
 Allergen Awareness- State of Massachusetts needs to be recognized by ServeSafe, Ansi, or other as recognized by State.

Item

Status



90 COMMERCIAL ST



EARLY CHILDHOOD CENTER

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 95 Failing Score: 65

Item

Status

### Violations Related to Good Retail Practices (Blue Items)

Physical Facility

FAIL

Comment: The mop sink room around the corner is in need of repair. Black mold, dirt mildew and must odors and visible. All mops in kitchen and brooms need to be hung and stored properly when not in use. A wall mounted bracket is suggested. Needs to be cleaned and maintained in good repair. Repair leak from mop sink base. Fix patch repair wall coving ripped from the base.

Telephone:		(781) 477-7220	
Owner:		Lynn Public Schools	
PIC:			
Inspector:		Monica Pancare	
Date Inspected:	Correct By:	9/14/2016 9/23/2016	
Risk Level:			
Permit Number:		BHP-2016-1835	
Status:		PARTIAL COMPLY	
# of Critical Violations:		0	
Time IN:	Time OUT:	2016-09-14 10:4 2016-09-14 11:1	

Permits compliant  
Servesafe compliant  
Allergen compliant  
Formal temp logs suggested versus notepads.

Item

Status

# ECC - (former)

## Food Establishment Inspection Report

Lynn Board of Health  
3 City Hall Square, Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: ltobin@lynnma.gov

Name: Annex Discovery	Inspection Date: 09/12/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 90 Commercial Street	Time In/Out: 12:25 pm / 12:41 pm	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7431	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Jussara	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
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5 Procedures for responding to vomiting and diarrheal events	In					
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OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

*ACA*

Person In Charge

*Anthony Miller*

# Food Establishment Inspection Report

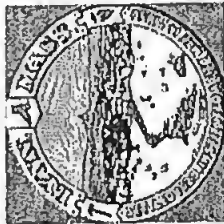
MoJIN Solutions, LLC

Establishment: Annex Discovery	Date: 09/12/2019	Page 2 of 3
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<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fall Code	DESCRIPTION OF VIOLATION
Discussion	Establishment formerly known as "Early Childhood Center".
Discussion	PIC states food is prepared / cooked in kitchen located downstairs ("Annex Cafe LVTI"). PIC states after service, dishes are washed, rinsed, & sanitized in 3-compartment sink located downstairs as well.
Discussion	Last lunch period finishing upon arrival for inspection. No food observed being served at time of inspection.
6-301.14	OBSERVATION: No handwashing signage observed at handwashing sink. PIC to ensure proper signage is posted at handwashing sink. REGULATION: Handwashing Signage
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed milk in milk chest refrigerator at 39°F via infrared thermometer.

90 O'Callahan Way



# City of Lynn

Breed Jr. High

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 90 Failing Score: 65

Item Status

### PROTECTION FROM CONTAMINATION

Food Contact Surfaces Cleaning and Sanitizing

Comment: 4-703.11 Methods of Sanitization - Hot Water and Chemical\*3 compartment sink /sanitizer sink is covered with duct tape on base.Booster heater on 3 comp sink does not work.This is not sanitary or food grade NSF approved.Repair or replace with NSF food grade commercial use 30 days . All equipment must be maintained in good repair at all times.Please provide proof of compliance to City Hall 781-477-7031 FAXRemove excessive ice build up in freezer on top shelf. Iceburgs. Repair if necessary.

FAIL

### Violations Related to Good Retail Practices (Blue Items)

Equipment and Utensils

Comment: Handwashing station in back of food equipment room and storage room must work. Please supply soap, hot water and paper towels.All food service equipment in this area must be stored at least 6 inches off the floor- this includes cambro covers and cutting boards.Please organize /separate food equipment and utensils from non food( paper storage boxes ect)Please label Produce sink and all handwashing sinks as noted in previous inspection. 2x

FAIL

Telephone:	(781) 599-2863
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	10/21/2016
Correct By:	11/24/2016
Risk Level:	
Permit Number:	BHP-2016-1750
Status:	PARTIAL COMPLY
# of Critical Violations:	1
Time IN:	2016-10-21 09:0
Time OUT:	2016-10-21 10:0

Permit compliant  
Allergen Awareness training needed within 30 days. Posted PIC is on LOA.  
Suggest at least 1 other CPFM within 30 days. Two CPFM are expired.

Item	Status

Owner Addr: 90  
COMMERCIAL ST LYNN, MA

Breed Nidaale School  
96 O'Callaghan Way  
City of Lynn

BHP-2016-1750

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Tuesday, March 28, 2017
Date of re-inspection
Tracking Number
Status PARTIAL COMPLY

Item Status

NON-COMPLIANCE  
WITH:

Allergen Awareness  
Current Allergen Awareness training is non compliant ( person is no longer on premises) During previous inspection this was noted for 30 days to provide updated certificate.

FAIL

Violations Related to  
Good Retail Practices  
(Blue Items)

Water, Plumbing and Waste  
Handsink near the steamtable line storage area is not working. This is a repeat violation from previous inspection 10-21-2016  
This handwashing sink is the only handwashing sink on or near the hot food service line. PROVIDE water, soap, and paper towels for proper handwashing to prevent contamination. The prewash sink is not a handsink.

FAIL

There is a water leak under the 3 comp sink. this was noted previously. REPAIR.

FAIL

Physical Facility  
The ceiling tile above the hobart mixer has a coating material? "flapping" from the surface. REPAIR to prevent physical contamination of any residuals into food preparation below.



Owner Addr: 90  
COMMERCIAL ST LYNN, MA

BHP-2016-1750

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

GENERAL COMMENT: Permit 3 compliant  
Temp logs compliant  
Food is stored properly, organized, and clean.  
Quat 200ppm.

Owner Addr: 100 BENNET  
ST LYNN, MA

BHP-2018-1730

Breed Middle School  
90 O'Callahan Way

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Friday, September 21, 2018
Date of re-inspection
Tracking Number
Status PARTIAL COMPLY

Status

Item

PROTECTION FROM  
CONTAMINATION

Food Contact Surfaces Cleaning and

Sanitizing

FAIL

Quat 50ppm in sanitizer 2 buckets on service line and at 3  
comp sink. Proper sanitizing of equipment and utensils  
required for food contact surfaces Min. 200ppm  
Order additional buckets for proper use.  
Training and monitoring required

Violations Related to  
Good Retail Practices  
(Blue Items)

Physical Facility

FAIL

Repair leaky pipe at prep sink onto floor.  
A semi live mouse was observed stuck on glue trap behind  
Vulcan oven on floor- Facilities must remain pest free.  
Custodian removed.  
Remove all dead vermin immediately, Monitor all storage  
areas and keep entryways to outside shut, unless deliveries.  
Back door noted propped open with a brick at back dock area-  
Keep closed.  
Repair or replace all missing /burned lights in dry good storage  
room and in the prep area of kitchen facility to prevent vermin  
harborage, and physical incidents.

Owner Addr: 100 BENNET  
ST LYNN, MA

BHP-2018-1730

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

**GENERAL COMMENT: Permit 3**

CPFM

Refrigerator temps compliant

Handsink stocked

Hot holding compliant.

Repair and address physical facility violations as noted within 10 days

Lynn Board of Health  
3 City Hall Square, Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: ltobin@lynnma.gov

# Food Establishment Inspection Report

Name: Breed Middle School	Inspection Date: 09/12/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 90 O'Callaghan Way	Time In/Out: 08:30 am /09:30 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7330	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service	Previous Inspection Date:	
Person-in-charge: Marianne	Type of Inspection: Routine		
Inspector: C. Carlson	Date of Re-Inspection:		



## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/o		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

### OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:  Person In Charge: 

# Food Establishment Inspection Report

MoJin Solutions, LLC

Date: 09/12/2019

Page 2 of 3

Establishment: Breed Middle School

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source			n/a			
32 Variance obtained for specialized processing methods						
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display		out				
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly constructed supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer					n/o	
M4 Mobile Food Operation					n/o	
M5 Temporary Food Establishment					n/o	
M6 Public Market; Farmers Market					n/o	
M7 Residential Kitchen; Bed-and-Breakfast Operation					n/o	
M8 Residential Kitchen: Cottage Food Operation					n/o	
M9 School Kitchen; USDA Nutrition Program					n/o	
M10 Leased Commercial Kitchen					n/o	
M11 Innovation Operation					n/o	
<b>Local Requirements</b>						
L1 Local law or regulation					n/o	
L2 Other					n/o	

Fail Code	DESCRIPTION OF VIOLATION
3-304.13	OBSERVATION: Observed wiping cloths being used to cover containers of celery in walk-in refrigerator. Discussed with PIC to use approved covers for food containers, such as plastic wrap. REGULATION: Linens and Napkins, Use Limitations
5-501.17	OBSERVATION: No covered receptacle available in unisex staff toilet room. A covered receptacle shall be provided for disposal of sanitary napkins. REGULATION: Toilet Room Receptacle, Womens, Covered
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed chicken wings in hot holding cabinet at 147°F. Observed shredded cheese in walk-in refrigerator at 40°F. Observed milk in milk chest refrigerator at 37°F.

Brickett

123 LEWIS ST



**City of Lynn**  
**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection**

Score: 100 Failing Score: 65

HACCP: ☐

Scoring Type: Subtractive

Max Score: 100

Status

Item

Telephone:	781-477-7333
Owner:	Lynn Public Schools
PlC:	
Inspector:	Monica Pancare
Date Inspected:	4/6/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2016-1754
Status:	FULL: COMPLY
# of Critical Violations:	0
Time IN:	2017-04-06 10:0
Time OUT:	2017-04-06 10:3

Permit 3  
CPFM/Allergen  
Milk coolers clean  
Hot water compliant  
Quat 200ppm  
Refrigeration compliant.

Popcorn chicken

Item	Status
Baked Beans Sandwiches 200 meals per day	



**Brickett**

123 LEWIS ST

BHP-2017-1994

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name	
Contractor	
Applicant	
Lynn Public Schools	
(781) 477-7339	
Inspector	
Monica Pancare	
Date & Time Requested	
Date of Inspection	
Friday, November 17, 2017	
Date of re-Inspection	
Tracking Number	
Status	
FULL COMPLY	

**GENERAL COMMENT: Permit 3**  
CPFM  
3 lunch periods  
Hot temp logs accurate  
Quat 200ppm  
Hot holding compliant  
PIZZA- Cheese or Pepperoni  
Salad  
PIC is knowledgeable about students who have milk/cheese allergies

# Massachusetts Department of Public Health

## Division of Food and Drugs

### FOOD ESTABLISHMENT INSPECTION REPORT

Lynn Board of Health  
18 Shipley Circle  
Westford MA 01886  
Tel 978 692-1096 Fax 978 692-1096  
Email: Office@mojinsolutions.com

Name: Brickett School	Date: 12/17/2018	Type of Operation	Type of Inspection
Address: 123 Lewis Street	Risk Level: 0	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 781-477-7333		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner: City of Lynn		<input type="checkbox"/> Residential Kitchen	Date: Next routine
Person in Charge(PIC): Patricia Libby	Time: 11:55 am	<input type="checkbox"/> Mobile	Date:
Inspector: M. Lee		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

**Violations Related to Foodborne Illness Interventions and Risk Factors.**  
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:  
☐ Anti-Choking 590.009(E)  
☐ Tobacco 590.009(F)  
☐ Allergen Awareness 590.009(G)

#### FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

#### EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC  
☐ 3. Personnel with Infections Restricted/Excluded

#### FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source  
☐ 5. Receiving/Condition  
☐ 6. Tags/Records/Accuracy of Ingredient Statements  
☐ 7. Conformance with Approved Procedures/HACCP Plans

#### PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection  
☐ 9. Food Contact Surfaces Cleaning and Sanitizing  
☐ 10. Proper Adequate Handwashing  
☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands  
☐ 13. Handwash Facilities

#### PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive  
☐ 15. Toxic Chemicals

#### TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures  
☐ 17. Reheating  
☐ 18. Cooling  
☐ 19. Hot and Cold Holding  
☐ 20. Time As a Public Health Control

#### REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

#### CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

**Violations Related to Good Retail Practices**  
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.  
Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
	<input checked="" type="checkbox"/>	23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

**Official Order for Correction:** Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: Next routine

S:\590inspectForm8-14.doc

Inspector

PIC

Page 1 of 2

Fall Code	DESCRIPTION OF VIOLATION
Discussion	School serving pre-packaged ready to reheat packaged meals. Delivered frozen, reheated and served in sealed package. Pasta w/ meat sauce 153F, beans in process of re-heating, milk 40F, milk chest ambient 40F. Hand sink available and stocked, equipment in clean condition. freezer storage in compliance, no evidence of pests, choke certified staff (teachers) adjacent to Cafe during meal service per PIC. Refrigeration ambient 38F.
2.301.16	OBSERVATION: Hand sanitizer / at service area / Re-locate to hand sink - use after handwash only. Discussed norovirus controls and handwashing with PIC. REGULATION: Hand sanitizers may not be used in place of a 20-second hand wash. Use only after 20-second hand wash.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Hand sanitizer relocated during inspection.

# Food Establishment Inspection Report

Name: Brickett Elementary School	Inspection Date: 09/06/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 123 Lewis Street	Time In/Out: 09:45 am / 09:59 am	Number of Repeat P and PF Violation(s): 0
Phone: 781-477-7333	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	
Person-In-charge: Genevieve	Type of Inspection: Routine	Previous Inspection Date:
Inspector: C. Carlson	Date of Re-Inspection:	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				N/O		
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				N/O		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				N/A		
<b>Protection from Contamination</b>						
15 Food separated and protected				N/A		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				N/A		
19 Proper reheating procedures for hot holding				N/O		
20 Proper cooling time and temperature				N/A		
21 Proper hot holding temperature				N/A		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				N/A		
24 Time as a Public Health Control				N/A		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				N/A		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				N/A		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				N/A		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				N/A		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: *[Signature]* Person In Charge: *[Signature]* Page 1 of 1

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 09/06/2019

Page 2 of 3

Establishment: Brickett Elementary School

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source			n/a			
32 Variance obtained for specialized processing methods						
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding			n/a			
35 Approved thawing methods used			n/c			
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips		out				
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation						n/o
L2 Other						n/o

Fail Code	DESCRIPTION OF VIOLATION
4-302.14-Pf	OBSERVATION: PIC unable to provide sanitizer test strips at time of inspection. PIC to ensure test strips are readily available at all times. REGULATION: Sanitizing Solutions, Testing Devices
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed cheese sticks in single-door refrigerator at 40°F via infrared thermometer. Observed milk in milk chest refrigerator at 38°F via infrared thermometer.

Callahan

165 O'Callahan Way



**City of Lynn**  
**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection**

Score: 100 Failing Score: 65

Scoring Type: Subtractive

Max Score: 100

HACCP: ☐

Status

Item

Telephone:	781-477-7340
Owner:	Lynn Public Schools
PIC:	Jennifer
Inspector:	Monica Pancare
Date Inspected:	3/20/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2016-1769
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-03-20 11:3
Time OUT:	2017-03-20 23:5

Permit 3  
CPFM and Allergy compliant  
New Turbo refrigerator noted.  
Temp logs reviewed.  
Milk coolers clean.  
Lunch-Spaghetti and MB  
310 avg lunch per day

Item	Status



Callahan

165 O'Callahan Way

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

55

Score: 95 Failing Score:

100

Max Score:

Scoring Type: Subtractive

HACCP: ☐

Status

Item

### PROTECTION FROM CONTAMINATION

Separation/ Segregation/ Protection

FAIL

Comment: Contamination from the Environment 3-302.11(A) Food Protection Upon arrival employee was "washing" a green food bin in the identified handwashing sink. When questioned as to why she was washing the bin in the hand sink, she stated "Oh, this is a hand sink?" Hand sinks are for hand washing only and not for mixed use. All food equipment and utensils need to be washed and sanitized using a 3 comp sink or similar, mechanical warewashing or other method as approved.

Telephone:

781-477-7340

Owner:

Lynn Public Schools

PIC:

Jennifer

Inspector:

Monica Pancare

Date Inspected:

10/26/2017

Risk Level:

Correct By:

10/30/2017

Permit Number:

BHP-2017-1999

Status:

PARTIAL COMPLY

# of Critical Violations:

1

Time IN:

2017-10-26 11:0

Time OUT:

2017-10-26 11:3

Permit 3

Preferred foods is food vendor/ supplier

CPFM

Chicken 150F

Mixed Veg >140F

Quat 200ppm

Item	Status

Callahan

165 O'Callahan Way



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

Score: 100 Failing Score: 65

HACCP: ☐

Scoring Type: Subtractive

Max Score: 100

Status

Item

Telephone:	781-477-7340
Owner:	Lynn Public Schools
PlC:	Jennifer
Inspector:	Monica Pancare
Date Inspected:	9/24/2018
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2018-1740
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2018-09-24 11:4
Time OUT:	2018-09-24 00:2

Permit 3

CPFM

Allergen

Whole wheat ravioli 150F compliant

320 meals per day

Sanitizer wipes in use

Cold holding compliant

handsink stocked

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Page 1 of 2

(Rev. Sep 17, 2019)

Commonwealth of Massachusetts

Item	Status
Hair restraints noted CPR	

# Food Establishment Inspection Report

Lynn Board of Health  
3 City Hall Square, Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: ltobin@lynnma.gov

Name: Callahan Elementary	Inspection Date: 05/23/2019	Number of Priority and Priority Foundation Violation(s): <b>1</b>
Address: 200 O'Callaghan Street	Time In/Out: 11:30 am / 11:55 am	Number of Repeat P and PF Violation(s): <b>0</b>
Phone: 781-477-7340	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	Previous Inspection Date:
Person-In-charge: Jennifer	Type of Inspection: Routine	
Inspector: C. Carlson	Date of Re-Inspection:	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/o		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Compliance Status</b>						
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used				out		
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FOA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

*CBH*

Person In Charge

*Jmm*

Page

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 05/23/2019

Page 2 of 3

Establishment: Callahan Elementary

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and Ice from approved source			n/a			
32 Variance obtained for specialized processing methods						
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment						n/o
M2 Food allergen awareness						n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen: Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/c
L2 Other						

Fall Code	DESCRIPTION OF VIOLATION
7-102.11-Pf	<p>OBSERVATION: Observed spray bottles containing sanitizer without any identifying information. Coached PIC to identify common name of chemical on all working containers of sanitizer.</p> <p>REGULATION: Common Name-Working Containers</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>
Discussion	<p>Milk in milk chest refrigerator observed at 37°F via infrared thermometer. Chicken nuggets in hot holding unit observed at 157°F via infrared thermometer.</p>
Discussion	<p>Observed ambient thermometer in hot holding unit intended for use in refrigeration. Discussed with PIC to obtain a thermometer intended for hot holding.</p>

Owner Addr: 90  
 COMMERCIAL ST LYNN. MA  
 BHP-2016-1784  
 Classical High School  
 235 O'Callaghan Way  
 City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name			Status
Contractor			
Applicant			
Lynn Public Schools			
(781) 477-7339			
Inspector			
Monica Pancare			
Date & Time Requested			
Date of Inspection			
Monday, March 20, 2017			
Date of re-inspection			
Tracking Number			
Status			
PARTIAL COMPLY			

FOOD FROM APPROVED SOURCE  Receiving/Condition 3-202.15 Package Integrity* 3-101.11 Food Safe and Unadulterated *  Several bags of cooked ground meat are stored in the freezer in previously used Whole Wheat Grain bags. This is a repeat offense from 10/21/2016. The previously used bags containing bread ingredients that are processed in a manner that contain wheat and soy known allergens. All food products should be stored in proper Food grade containers, or single use food grade disposable materials. Purchase enough storage containers required for products. CEASE this practice immediately to avoid cross contact	FAIL
PROTECTION FROM CONTAMINATION  Separation/ Segregation/ Protection	FAIL



Owner Addr: 90  
COMMERCIAL ST LYNN, MA

*Classical High School*  
*235 D Callahan Way*

*City of Lynn*

BHP-2016-1784

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Item	Status
PROTECTION FROM CONTAMINATION	
3-304.11 Food Contact with Equipment and Utensils* A single serving line employee on the entree line was observed directly serving students whole wheat pasta with gloved hand improperly. In the same process, she then used the same glove hand to serve tomato sauce with a ladle. The ladle handle after serving was released to the pan which had sauce residue on the handle base. The vegetable was then served at end of the line with a utensil. Handwashing and glove changes must take place after each and every change of task, that may result in cross contact and or cross contamination. USE proper utensils for each dedicated food that is being served. Informed PIC to have employee remove herself from line, wash hands, change gloves, and use a utensil.	

GENERAL COMMENT: Permit 3

CPFM

Allergen

700 meals per day/ 4 shifts.

Temperatures compliant in refrigeration.

Sanitizer logs noted.

Kitchen is clean and sanitary- dry goods organized. No pests noted.

Failure to correct and maintain violations may result in fines, suspension of permit or both.

Classical High

Classical

235 O'Callahan Way

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 90 Failing Score: 65 Status

Item

FOOD FROM APPROVED SOURCE

Receiving/Condition

FAIL

Comment: 3-202.15 Package Integrity 3-101.11 Food Safe and Unadulterated \*Several bags of cooked ground meat are stored in the freezer in previously used Whole Wheat Grain bags. This is a repeat offense from 10/21/2016. The previously used bags containing bread ingredients that are processed in a manner that contain wheat and soy known allergens. All food products should be stored in proper Food grade containers, or single use food grade disposable materials. Purchase enough storage containers required for products. CEASE this practice immediately to avoid cross contact

PROTECTION FROM CONTAMINATION

FAIL

Separation/ Segregation/ Protection

Comment: 3-304.11 Food Contact with Equipment and Utensils \*A single serving line employee on the entree line was observed directly serving students whole wheat pasta with gloved hand improperly. In the same process, she then used the same glove hand to serve tomato sauce with a ladle. The ladle handle after serving was released to the pan which had sauce residue on the handle base. The vegetable was then served at end of the line with a utensil. Handwashing and glove changes must take place after each and every change of task, that may result in cross contact and or cross contamination. USE proper utensils for each dedicated food that is being served. Inform PIC to have employee remove herself from line, wash hands, change gloves, and use a utensil.

Telephone:	781-477-7404
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	3/24/2017
Risk Level:	
Permit Number:	BHP-2016-1784
Status:	PARTIAL COMPLY
# of Critical Violations:	2
Time IN:	2017-03-20 00:1
Time OUT:	2017-03-20 13:1

Permit 3

CPFM

Allergen

700 meals per day/ 4 shifts.

Temperatures compliant in refrigeration.

Sanitizer logs noted.

Kitchen is clean and sanitary- dry goods organized. No pests noted.

Failure to correct and maintain violations may result in fines, suspension of permit or both.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item	Status

Owner Addr: 100 BENNET  
ST LYNN, MA

*Classical High School*  
BHP-2018-1751  
*235 O'Laughan Way*  
City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pincare
Date & Time Requested
Date of Inspection Monday, September 24, 2018
Date of re-Inspection
Tracking Number
Status PARTIAL COMPLY

Status

Item

Violations Related to  
Good Retail Practices  
(Blue Items)

Equipment and Utensils  
Cracked and broke refrigerator thermometers should be replaced. Walkin refrigerator and any other area.  
Datemarking required.- PROVIDE

FAIL

Physical Facility  
Repair or replace all missing lights on the food service line.  
The area is dark and not enough light to properly protect and or serve food safely.  
Minimum 20 footcandles required on salad bar/pizza

FAIL

GENERAL COMMENT: Permit 3

CPFM  
Burrito Hot holding 110F- PIC stated made within 20 minutes.  
Cold holding compliant  
Quat 200ppm warewashing area.  
Handsinks stocked.  
Chemicals stored segregated  
Area is clean and sanitary.  
Avg 800 meals per day

# Food Establishment Inspection Report

Lynn Board of Health  
3 City Hall Square, Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: ltobin@lynnma.gov

Name: Classical High School	Inspection Date: 09/10/2019	Number of Priority and Priority Foundation Violation(s): <b>1</b>
Address: 235 O'Callaghan Way	Time In/Out: 12:00 pm / 12:44 pm	Number of Repeat P and PF Violation(s): <b>0</b>
Phone: 781-477-7404 ext. 59802	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	Previous Inspection Date:
Person-in-charge: Mary Jane	Type of Inspection: Routine	
Inspector: C. Carlson	Date of Re-Inspection:	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible		out				
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected			n/a			
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures			n/a			
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/o		
24 Time as a Public Health Control			n/a			
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food			n/a			
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered			n/a			
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan			n/a			

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: *CC*

Person In Charge *W. J. T...*

Page

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 09/10/2019

Page 2 of 3

Establishment: Classical High School

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

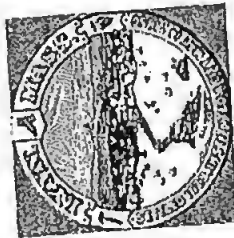
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source			n/a			
32 Variance obtained for specialized processing methods						
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate		out				
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used		out				
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment		In				
M2 Food allergen awareness		In				n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen; Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/c
M11 Innovation Operation						n/c
<b>Local Requirements</b>						
L1 Local law or regulation						n/i
L2 Other						n/i

Fail Code	DESCRIPTION OF VIOLATION
4-204.112	OBSERVATION: No ambient thermometer observed in "Victory" warming cabinets located in kitchen / service line. PIC to ensure all hot holding & refrigeration units are provided with proper ambient thermometers. REGULATION: Temperature Measuring Devices-Functionality
6-202.11	OBSERVATION: Observed unprotected lightbulb in walk-in refrigerator. Discussed with PIC to ensure lightbulb is shielded / protected from shatter. REGULATION: Light Bulbs, Protective Shielding
5-205.11-Pf	OBSERVATION: Observed access to service line handwashing sink blocked by hot holding unit. Discussed with PIC to relocate hot holding unit to ensure handwashing sinks are accessible at all times. REGULATION: Handwashing Sink-Operation and Maintenance
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed pizza in hot holding cabinet on service line at 147°F. Observed salad in cold holding table on service line at 41°F. Observed sliced tomatoes in cold holding table on service line at 40°F. Observed milk in milk chest refrigerator at 38°F via infrared thermometer. Observed uncooked pizzas in walk-in refrigerator at 41°F.

Cobbett

40 Franklin St



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

65

Score: 95 Failing Score:

Max Score: 100

Scoring Type: Subtractive

HACCP: ☐

Status

Item

Violations Related to Good Retail Practices (Blue Items)

FAIL

Telephone:

781-477-7341

Owner:

Lynn Public Schools

PIC:

Beverly

Inspector:

Carmelo Rizzo

Date Inspected:

11/5/2015

Risk Level:

Correct By:

1/1/1900

Permit Number:

BHP-2015-1529

Status:

VIOLATION

# of Critical Violations:

0

Time IN:

Nov 5 2015 11:

Time OUT:

Comment: -ceiling in kitchen area has past water damage signs. water leaks directly above electric ovens posing an electrical hazard. water bucket stored on top of oven for every occasion of rainfall. This is an ongoing hazard.

comments: second(last) lunch just ending. prepackaged food items heated for immediate service. no hand prep/cooking at establishment. cold holding temps in milk chests/freezers held properly/thermometers placed. general facility cleanliness good. pest control service done monthly for both Cobbett and Fecteau Leary (both schools share same cafeteria space.

-REQUIREMENTS FOR FOOD SAFETY TRAINING AND FOOD ALLERGY TRAINING CERTIFICATES. info left with PIC. Pending with Kevin Richardson

LYNN MA 01901 (781) 598-4000

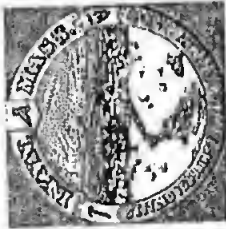
City of Lynn Board of Health 3 City Hall Sq. Room 401 ( Rev. Sep 17,2019 )

Commonwealth of Massachusetts



Item	Status

40 Franklin St



Cobbett

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 90 Failing Score: 65

Item Status

Telephone:		781-477-7341
Owner:		Lynn Public Schools
PIC:		Beverly
Inspector:		Monica Pantare
Date Inspected:	Correct By:	3/27/2017 4/17/2017
Risk Level:		
Permit Number:		BHP-2016-1788
Status:		PARTIAL COMPLY
# of Critical Violations:		0
Time IN:	Time OUT:	2017-03-27 12:3 2017-03-27 13:0

### Violations Related to Good Retail Practices (Blue Items)

Water, Plumbing and Waste

FAIL

Comment: Numerous water leaks in ceiling dripping onto kitchen ovens, and hot holding equipment- REPAIR to prevent physical contamination of food.

Permit 3  
CPFM/Allergen compliant.  
CPR compliant.  
Hot holding verified.  
Original Letter grade must be kept with dedicated Permit holder for signature.  
Please provide original letter grade to ISP for proper signature.

Item	Status

Owner Addr: 100 BENNET  
ST LYNN, MA

BHP-2018-1754

40 Franklin St  
Cobbett Elementary  
City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name		Item	Status
Contractor			
Applicant			
Lynn Public Schools	Violations Related to	Physical Facility	FAIL
(781) 477-7339	Good Retail Practices	Excessive peeling paint on walls/and ceilings in food prep area.	
Inspector	(Blue Items)	Remove, repair replace.	
Monica Pancare		Excessive ceiling water leaks in kitchen. 4 buckets noted on prep tables.	
Date & Time Requested		REPAIR- 15 days.	
Date of Inspection		Replace all missing or burned out lightbulbs in kitchen area	
Wednesday, October 10, 2018			
Date of re-inspection			
Tracking Number			
Status			
PARTIAL COMPLY			

GENERAL COMMENT: Permit 3  
CPFM- Beverly  
Allergen compliant  
Handsink stocked  
Cold holding compliant

# Food Establishment Inspection Report


Lynn Board of Health  
3 City Hall Square, Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: ltobin@lynnma.gov

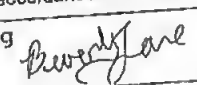
Name: Cobbett Elementary School	Inspection Date: 09/10/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 40 Franklin Street	Time In/Out: 09:00 am / 09:32 am	Number of Repeat P and PF Violation(s): 0
Phone: 781-477-7341	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	Previous Inspection Date:
Person-in-charge: Beverly Lane	Type of Inspection: Routine	
Inspector: C. Carlson	Date of Re-Inspection:	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature					n/c	
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction					n/a	
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FOA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 

Person In Charge 

Page 1

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 09/10/2019

Page 2 of 3

Establishment: Cobbett Elementary School

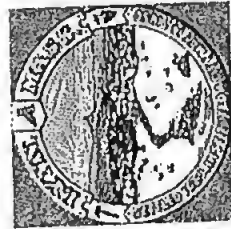
## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and Ice from approved source			n/a			
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen: Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/o
L2 Other						n/o

Fall Code	DESCRIPTION OF VIOLATION
Discussion	No violations observed. .
Discussion	Pre-packaged pineapple slices observed in chest refrigerator at 38°F via infrared thermometer. Observed milk in chest refrigerator at 37°F via infrared thermometer. Observed pancakes in hot holding cabinet at 156°F. Food in walk-in freezer appears frozen solid. Sanitizer and test strips available. .
Discussion	Observed 1 hot holding cabinet non-operational at time of inspection. PIC states unit works but is not being used due to electrical outlet issues. PIC states repair services has been requested for outlet. .

50 ELM ST



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 55

Item

Telephone:	781-477-7344
Owner:	Lynn Public Schools
PIC:	Shirley morill
Inspector:	Monica Pançare
Date Inspected:	11/3/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2017-2018
Status:	PARTIAL COMPLY
# of Critical Violations:	0
Time IN:	2017-11-03 12:1
Time OUT:	2017-11-03 12:3

Cold holding compliant  
Hot holding logs for today incomplete. Suggest that all temps for each meal period be done at time of data log for accuracy  
550 meals average lunch  
Breakfast 160  
PIC states they wait until the end of day to log all temps.  
Milk coolers clean



Item

Status

# Massachusetts Department of Public Health

## Division of Food and Drugs

### FOOD ESTABLISHMENT INSPECTION REPORT

Lynn Board of Health  
18 Shipley Circle  
Westford MA 01886  
Tel 978 692-1096 Fax 978 692-1096  
Email: Office@mojinsolutions.com

Name: Connery School	Date: 12/18/2018	Type of Operation	Type of Inspection
Address: 50 Elm Street	Risk Level: 0	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 781-447-7344		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner: City of Lynn		<input type="checkbox"/> Residential Kitchen	Date:
Person in Charge (PIC): Melhout	Time: 11:59 am	<input type="checkbox"/> Mobile	Date:
Inspector: M. Lee		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

**Violations Related to Foodborne Illness Interventions and Risk Factors.**  
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:  
☐ Anti-Choking 590.009(E)  
☐ Tobacco 590.009(F)  
☐ Allergen Awareness 590.009(G)

#### FOOD PROTECTION MANAGEMENT

☐ 1. PIC Assigned / Knowledgeable / Duties

#### EMPLOYEE HEALTH

☐ 2. Reporting of Diseases by Food Employee and PIC  
☐ 3. Personnel with Infections Restricted/Excluded

#### FOOD FROM APPROVED SOURCE

☐ 4. Food and Water from Approved Source  
☐ 5. Receiving/Condition  
☐ 6. Tags/Records/Accuracy of Ingredient Statements  
☐ 7. Conformance with Approved Procedures/HACCP Plans

#### PROTECTION FROM CONTAMINATION

☐ 8. Separation/ Segregation/ Protection  
☐ 9. Food Contact Surfaces Cleaning and Sanitizing  
☐ 10. Proper Adequate Handwashing  
☐ 11. Good Hygienic Practices

☐ 12. Prevention of Contamination from Hands  
☐ 13. Handwash Facilities

#### PROTECTION FROM CHEMICALS

☐ 14. Approved Food or Color Additive  
☐ 15. Toxic Chemicals

#### TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

☐ 16. Cooling Temperatures  
☐ 17. Reheating  
☐ 18. Cooling  
☐ 19. Hot and Cold Holding  
☐ 20. Time As a Public Health Control

#### REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

☐ 21. Food and Food Preparation for HSP

#### CONSUMER ADVISORY

☐ 22. Posting of Consumer Advisories

**Violations Related to Good Retail Practices**  
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.  
Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

**Official Order for Correction** Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

S:\590\Inspect\Form6-14.doc

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
Discussion	NO violations observed. Hand sink stocked, observed hand wash at required interval, , temperatures recorded, food thermometer available, freezer storage in compliance, milk coolers clean condition, ambient thermometers available, milk 40F, hot holding hotdog 139F, beans 151F. No bare hand contact with fresh fruit. All TCS foods received frozen, reheated, hot held and served.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.

# Food Establishment Inspection Report

Lynn Board of Health  
3 City Hall Square, Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: mdesmarais@lynnma.gov

Name: Connery Elementary School	Inspection Date: 03/14/2019	Number of Priority and Priority Foundation Violation(s): 0
Address: 50 Elm Street	Time In/Out: 08:45 am / 09:36 am	Number of Repeat P and PF Violation(s): 0
Phone: 781-477-7344	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	Previous Inspection Date:
Person-In-charge: Nacera	Type of Inspection: Routine	
Inspector: C. Carlson	Date of Re-Inspection:	


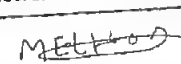
## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/o		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Compliance Status</b>						
<b>Protection from Contamination</b>						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control	In					
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

### OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FOA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:  Person In Charge: 

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 03/14/2019

Page 2 of 3

Establishment: Connery Elementary School

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source			n/a			
32 Variance obtained for specialized processing methods						
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate		out				
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment					n/o	
M2 Food allergen awareness					n/o	
M3 Caterer					n/o	
M4 Mobile Food Operation					n/o	
M5 Temporary Food Establishment					n/o	
M6 Public Market; Farmers Market					n/o	
M7 Residential Kitchen; Bed-and-Breakfast Operation					n/o	
M8 Residential Kitchen: Cottage Food Operation					n/o	
M9 School Kitchen; USDA Nutrition Program					n/o	
M10 Leased Commercial Kitchen					n/o	
M11 Innovation Operation					n/o	
<b>Local Requirements</b>						
L1 Local law or regulation					n/o	
L2 Other					n/o	

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Establishment is a public school that serves breakfast and lunch to 600+ students. There are three lunch periods. The first lunch period begins at 11:00am and the last lunch period ends at 12:40pm. The food served is primarily frozen and re-heated.
4-204.112	OBSERVATION: No secondary thermometer observed in one of the hot holding cabinets. PIC to ensure all hot holding and refrigeration units have a secondary thermometer. REGULATION: Temperature Measuring Devices-Functionality
Discussion	Observed milk in milk chest refrigerator at 38°F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	No lunch period in session at time of inspection. Therefore, no food observed being served. PIC states hot food (such as chicken wings) and cold food (such as salads) are served by being placed directly in plastic containers on counter in cafeteria. PIC states leftover food is discarded after each lunch period. Since there is no temperature control during serving periods, establishment is using TAPHC. Discussed with PIC to ensure establishment has submitted written procedure for TAPHC to health office

# Food Establishment Inspection Report

Name: Connery Elementary School	Inspection Date: 09/10/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 50 Elm Street	Time In/Out: 08:25 am / 08:43 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7344	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Nacera Melhout	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected			n/a			
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures			n/a			
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature			n/a			
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition			n/a			
24 Time as a Public Health Control			n/a			
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food			n/a			
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered			n/a			
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan			n/a			

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: *ABC*

Person In Charge: *MELHOUT*

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Date: 09/10/2019

Page 2 of 3

Establishment: Connery Elementary School

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding			n/a			
35 Approved thawing methods used				n/c		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen: Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/o
L2 Other						n/o



Establishment: Connery Elementary School

Fall Code	DESCRIPTION OF VIOLATION
Discussion	No violations observed.
Discussion	Milk in milk chest refrigerator observed at 38°F via infrared thermometer. Observed pre-packaged turkey dogs in double-door refrigerator at 39°F via infrared thermometer. Sanitizer and test strips readily available. Food in freezer appears frozen solid. No hot holding observed at time of inspection.

34 HOOD ST



# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 95 Failing Score: 65

Status

Item

### Violations Related to Good Retail Practices (Blue Items)

FAIL

#### Equipment and Utensils

Comment: Replace ripped gaskets on the 4 door Traulsen Clean mold from gaskets.

Telephone:		781-477-7350
Owner:		Lynn Public Schools
PIC:		
Inspector:		Monica Pancare
Date Inspected:	Correct By:	10/31/2016
10/18/2016		
Risk Level:		
Permit Number:		BHP-2016-1832
Status:		PARTIAL COMPLY
# of Critical Violations:		0
Time IN:	Time OUT:	
2016-10-18 13:11	2016-10-18 13:57	

### ServeSafe and Allergen compliant.

Permits posted.

All refrigerators and freezers are at proper temperatures.

No food preparation onsite. Food frozen prepackaged from vendor

Milk coolers clean- no expired products found

Hot water in 3 comp sink and handsink compliant.

Noted temp logs on doors.

Food handling not observed at this time.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Page 1 of 2

(Rev. Sep 17, 2019)

Commonwealth of Massachusetts

MADE IN MASSACHUSETTS

Item	Status

**Drewicz**

34 HOOD ST

BHP-2017-2032

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Wednesday, November 8, 2017
Date of re-Inspection
Tracking Number
Status <b>FULL COMPLY</b>

**GENERAL COMMENT: Permit 3**

Quat 200ppm  
Cold holding compliant  
Breakfast avg-460/480  
Lunch-420 avg  
Hot holding logs compliant.  
Area is very clean, sanitary.  
Handsink is clean and stocked.  
3 comp sink basins and all shelving are also very clean and organized.  
Nice work on this.

**Drewicz**  
34 HOOD ST

BHP-2018-1767

City of Lynn

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name	
Contractor	
Applicant	
Lynn Public Schools	
(781) 477-7339	
Inspector	
Monica Pancare	
Date & Time Requested	
Date of Inspection	
Wednesday, September 26, 2018	
Date of re-Inspection	
Tracking Number	
Status	
PARTIAL COMPLY	

Status

Item

Violations Related to  
Good Retail Practices  
(Blue Items)

Physical Facility

FAIL

Repair missing tiles on wall near fire extinguisher and Blodgett oven to prevent insect harborage.  
Clean and or replaced soiled brown ceiling tiles.

**GENERAL COMMENT: Permits not posted.-PROVIDE**  
Refrigeration compliant  
Handsinks stocked  
Quat 200ppm

# Food Establishment Inspection Report

Name: Drewicz Elementary	Inspection Date: 05/21/2019	Number of Priority and Priority Foundation Violation(s): <b>1</b>
Address: 34 Hood Street	Time In/Out: 09:45 am / 10:21 am	Number of Repeat P and PF Violation(s): <b>0</b>
Phone: 781-477-7350	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	
Person-in-charge: Kathy	Type of Inspection: Routine	Previous Inspection Date:
Inspector: C. Carlson	Date of Re-Inspection:	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected			n/a			
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used		out				COS
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: *LBH* Person In Charge: *[Signature]*

# Food Establishment Inspection Report

McJIN Solutions, LLC

Date: 05/21/2019

Page 2 of 3

Establishment: Drewicz Elementary

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate		out				
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment						n/o
M2 Food allergen awareness						n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen: Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/o
L2 Other						n/o

Fail Code	DESCRIPTION OF VIOLATION
4-204.112	<p>OBSERVATION: No secondary thermometers available in any of the hot holding cabinets. No secondary thermometer observed in a milk chest refrigerator. PIC to ensure all hot holding and refrigeration units have secondary thermometers.</p> <p>REGULATION: Temperature Measuring Devices-Functionality</p>
7-102.11-Pf	<p>OBSERVATION: Observed spray bottles containing sanitizer without any labeling indicating the common name of the chemical.</p> <p>REGULATION: Common Name-Working Containers</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>
Discussion	<p>Milk in chest refrigerator observed at 39°F via infrared thermometer. Pre-packaged cooked hamburgers observed in hot holding cabinet at 175°F via infrared thermometer.</p>



*Pallon Elementary*

100 ROBINSON ST

BHP-2017-2048

*City of Lynn*

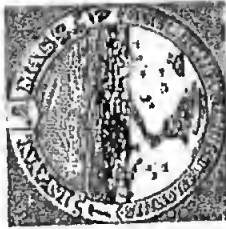
**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - PRE-OPERATION**

Project Name
Contractor
Applicant LYNN PUBLIC SCHOOLS (781) 477-7370 ( )
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Wednesday, September 6, 2017
Date of re-inspection
Tracking Number
Status <b>PASSED</b>

**GENERAL COMMENT:** Preoperation of Sewage leak in kitchen area.  
Contract Cleaning Company services provided 546 Chestnut St Lynn MA  
Entire area was cleaned, disinfected and sanitized including inside of cabinets, floors, walls, and all equipment.  
Inspected for any over run, issues or concerns.  
Remove paint chips from ceiling in kitchen that could have been saturated. Remove pipe insulation 1 foot-on opposite side where Continental refrigerator is located.  
Environmental UV used to identify organic matter.  
Reminder-Wash hands frequently.

FALLON

100 ROBINSON ST



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item Status

Telephone:	
Owner:	LYNN PUBLIC SCHOOLS
PIC:	kathy
Inspector:	Monica Pancare
Date Inspected:	12/20/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2017-2048
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-12-20 12:0
Time OUT:	2017-12-20 12:3

Permit 3

CPFM

Allergen

Quat 200ppm

Temp log compliant

Avg 46 meals per day.

Area is clean and sanitary

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 538-4000

Item

Status

## City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name			
Contractor			
Applicant			
LYNN PUBLIC SCHOOLS			
(781) 477-7370 ( )			
Inspector			
Monica Pancare			
Date & Time Requested			
Date of Inspection			
Friday, September 21, 2018			
Date of re-inspection			
Tracking Number			
Status			
PARTIAL COMPLY			

Violations Related to  
Good Retail Practices  
(Blue Items)

Item	Status
Equipment and Utensils	FAIL
Repair or replace broken paper towel machine in kitchen area. Paper towel is accessible, machine must be in good repair.	
Physical Facility	FAIL
Dead mouse found behind refrigerator on glue trap- removed by custodian.	
Dead insects noted on other glue traps- Remove dead vermin to prevent harborage.	
Empty drip pan from refrigerator frequently to prevent insect harborage and bacteria.	

**GENERAL COMMENT: Permit expired PROVIDE**  
Temp log noted  
Refrigerator temps compliant  
Freezer temps compliant

# Food Establishment Inspection Report

Name: Fallon Elementary	Inspection Date: 03/21/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 100 Robinson Street	Time In/Out: 08:30 am / 09:02 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7470	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Ann Marie	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/o		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible		out				
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/o		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: *CBC* Person In Charge: *Alaymond*

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Fallon Elementary

Date: 03/21/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

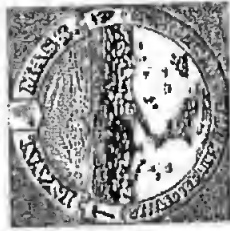
Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate		out				
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Establishment is a small public school with around 50 students. Meals are primarily frozen and re-heated.
4-203.12-Pf	OBSERVATION: Observed secondary thermometer in single-door refrigerator reading 20°F. Ambient temperature of refrigerator observed at 40°F via infrared thermometer. Secondary thermometer appears to be broken. PIC to replace thermometer. REGULATION: Temperature Measuring Devices, Ambient Air and Water-Accuracy
6-301.14	OBSERVATION: No handwashing signage observed at handsink in kitchen. PIC to post handwashing signage. REGULATION: Handwashing Signage
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.

33 NORTH COMMON ST



Fecteau Leary

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 85 Failing Score: 65

Item Status

### FOOD PROTECTION MANAGEMENT

PIC Assigned / Knowledgeable / Duties FAIL

Comment: post Servsafe certification on wall with permits post food allergy certificate on wall with permits  
Violations Related to Good Retail Practices (Blue Items)

Food and Food Protection FAIL

Comment: salad tray on rolling rack uncovered. during storage or when not in use, keep all food items covered/protected from physical contamination. use seran wrap/fin foil or container sheet cover to keep foods protected.  
Physical Facility FAIL

Comment: areas along walls and below/behind equipment + dry storage area perimeter need more cleaning free of food debris, rubbish etc. monitor produce reach-in cooler temperature. checked at upper 40's. cooler needs to be running at 41 degrees. adjust temp if needed reach-in cooler inside walls and shelving racks soiled. clean inside of all coolers to prevent further buildup of debris, stains, mold etc. clean can opener blade more frequently every day. can opener has buildup of food debris. this can lead to physical contamination

Telephone:		(781) 598-9563	
Owner:		Lynn Public Schools	
PIC:		bill morella	
Inspector:		Carmelo Rizzo	
Date Inspected:	Correct By:		
10/21/2015	1/1/1900		
Risk Level:			
Permit Number:		BHP-2015-1610	
Status:		VIOLATION	
# of Critical Violations:		1	
Time IN:	Time OUT:		
Oct 21 2015 11:00			

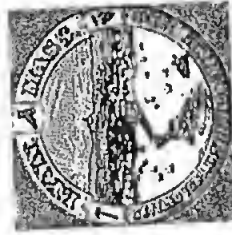
comments: MAKE CORRECTIONS WITHIN 1 WEEK. A REINSPECTION WILL BE CONDUCTED. contact inspector Carmelo 978-223-8173



Item	Status

Fecteau Leary

33 NORTH COMMON ST



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - RE-INSPECTION Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Status

Item

Telephone: (781) 598-9563	
Owner: Lynn Public Schools	
PIC: bill morella	
Inspector: Carmelo Rizzo	
Date Inspected: 10/28/2015	Correct By: 1/1/1900
Risk Level:	
Permit Number: BHP-2015-1610	
Status: PASSED	
# of Critical Violations: 0	
Time IN: Oct 28 2015 11:	Time OUT:

comments: corrections made as ordered, establishment looks a lot better-

- safe/food allergy certificate posted]
- food products in rolling rack/walk-in covered during storage
- areas along walls/perimeter swept (ordered to continue monitoring and more frequent cleaning as needed in noted areas
- reach-in coolers holding at temperatures of low 40's. my own thermometer reads ok on food product, but pushing it. Service company has been notified to recharge coolers to have them running lower at all times

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Commonwealth of Massachusetts

ACCELA Company

Item	Status
<ul style="list-style-type: none"> <li>-reach-in coolers inside walls/racks have been cleaned. units are old and should be replaced soon</li> <li>-can opener blade cleaned. ordered to clean before each use.</li> </ul>	

Fecteau Leary

33 NORTH COMMON ST

City of Lynn



FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 90 Failing Score: 65 Status

Item

PROTECTION FROM CONTAMINATION  
Prevention of Contamination from Hands  
Comment: The mop sink is used for a handwashing sink. Paper towel and litter on floor and overflow in trash bin. This needs to be maintained better.  
Violations Related to Good Retail Practices (Blue Items)  
Physical Facility  
FAIL

Comment: Hoods orange tag are non compliant since March 2016 as noted on previous inspection.. Most recent tag date 8-15-2016. Baffles missing. Peeling paint on walls in kitchen prep area need to be removed. Missing floor tiles- repair or replace washing machine be moved to a non food production area to prevent contamination. It is currently under the cooking line as noted on all prior inspections.

Telephone:	(781) 598-9563
Owner:	Lynn Public Schools
PIC:	bill morella
Inspector:	Monica Pancare
Date Inspected:	10/11/2016
Correct By:	10/25/2016
Risk Level:	
Permit Number:	BHP-2016-1854
Status:	PARTIAL COMPLY
# of Critical Violations:	1
Time IN:	2016-10-11 13:00
Time OUT:	2016-10-11 23:30

Permit 3 compliant.  
CPFM and Allergy compliant.  
Hoods non compliant  
Food stored at proper temps.  
Temp logs noted.  
Hats or protective needed in food prep area at all times for students and staff.

Item	Status

*Tecteau-Leary*  
33 NORTH COMMON ST

BHP-2018-1775

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 598-9563
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Wednesday, October 10, 2018
Date of re-Inspection
Tracking Number
Status PARTIAL COMPLY

Item	Status
Violations Related to Good Retail Practices (Blue Items)	
Physical Facility	FAIL
Per PIC - Excessive water leaks from ceiling in back near walk in freezer. Pails and buckets noted on floor with water. Repair Walk in freezer is not working at all. - Adequate amounts of proper refrigeration and freezer space is required for proper food storage and air circulation. It is noted that a small upright freezer is "packed" top to bottom which does not result in refrigerated air flow. REPAIR or REPLACE within 30 days or less. Provide alternate methods for cold holding.	
Debris noted in corners and crevices of kitchen area near handsink- Clean Replace cracked floor tiles near exit door.	

GENERAL COMMENT: Permit 3  
CPFM(2)  
Quat 200ppm  
Handsinks stocked  
Glove use observed.  
100 students per day avg.  
Temp logs noted

49 Hollingsworth St



Ford & Annex

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 96 Failing Score: 65

Item

Status

#### Violations Related to Good Retail Practices (Blue Items)

Physical Facility

FAIL

Comment: Significant dust and dirt build up on top of convection oven and the fan on the wall.

Telephone:	781-477-7375
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	3/17/2017
Correct By:	3/31/2017
Risk Level:	
Permit Number:	BHP-2016-1862
Status:	PARTIAL-COMPLY
# of Critical Violations:	0
Time IN:	2017-03-17 12:0
Time OUT:	2017-03-17 12:3

Permit 3 compliant  
Allergen compliant  
CPFM compliant  
Freezer temp compliant- internal thermometer needed.  
400+ meals per day.  
Preferred Meals vendor.  
Quat 200ppm compliant - Sanitizer buckets noted.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

GeoTMS® 2019, an ACCELA Company

Commonwealth of Massachusetts

( Rev. Sep 17, 2019 )

Page 2 of 2



49 Hollingsworth St



# City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Status

Item

Telephone:		781-477-7375
Owner:		Lynn Public Schools
PIC:		Cheryl Judge
Inspector:		Monica Pancare
Date Inspected:	Correct By:	11/1/2017 11/1/1900
Risk Level:		
Permit Number:		BHP-2016-1862
Status:		PARTIAL: COMPLY
# of Critical Violations:		0
Time IN:	Time OUT:	2017-11-21 12:3 2017-11-21 13:0

PERMIT 3 Permit # bhp-2017-2055  
FORD 49 HOLLINGSWORTH

CPFM- Cheryl Judge  
Quat 200ppm  
Review of temp logs for 11/20/2017 Turkey/gravy mashed were logged in at 168F/155F/143F- improper cooking temps.  
Upon conversation with cook and PIC they were logging in the hot holding temps in the hot warmer unit instead

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

of the actual internal temp of cooked product as it comes out of oven.  
Both staff members knew and demonstrated proper cook temps. Conversation to log/record all cooked temps for  
3 meal periods as they come out of oven.  
Hot holding logs can be added to bottom of sheet after proper cook temps are verified and recorded.

**Ford**

49 HOLLINGSWORTH ST

BHP-2018-1781

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name	
Contractor	
Applicant	
Lynn Public Schools	
(781) 477-7339	
Inspector	
Monica Pancare	
Date & Time Requested	
Date of Inspection	
Wednesday, November 7, 2018	
Date of re-inspection	
Tracking Number	
Status	
PARTIAL COMPLY	

Violations Related to  
Good Retail Practices  
(Blue Items)

Status

Item

Equipment and Utensils

COS

the 2 storage drawers were cluttered. Boxed Gloves used for preparing food were opened and stored in a drawer containing flashlights, pens, scrapers, tape, pencils and soiled glove mitts used for cooking.  
Keep opened gloves protected from contamination. Suggest storing separately from other non food materials.  
REPLACE bumed/ soiled food mitts.

FAIL

GENERAL COMMENT: Permit 3

Refrigeration compliant

Hairnets and glove use observed.

Avg 420 meals for lunch

Temp logs and hot holding logs noted

Lights in kitchen may or may not be shatterproof or protected with light shields-

Protective lighting required.

Lynn Board of Health  
3 City Hall Square, Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: ltobin@lynnma.gov

# Food Establishment Inspection Report

Name: Ford Elementary	Inspection Date: 09/09/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 49 Hollingsworth Street	Time In/Out: 09:25 am / 09:56 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7475	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner:	Type of Operation: Food Service	Previous Inspection Date:	
Person-In-charge: Marion	Type of Inspection: Routine		
Inspector: O. Lupo	Date of Re-Inspection:		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				N/O		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				N/A		
<b>Protection from Contamination</b>						
15 Food separated and protected				N/A		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				N/A		
19 Proper reheating procedures for hot holding				N/A		
20 Proper cooling time and temperature				N/A		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				N/A		
24 Time as a Public Health Control				N/A		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				N/A		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				N/A		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				N/A		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				N/A		

### OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: *O. Lupo* Person In Charge: *U. J. Judge*

# Food Establishment Inspection Report

MoJin Solutions, LLC

Date: 09/09/2019

Page 2 of 3

Establishment: Ford Elementary

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

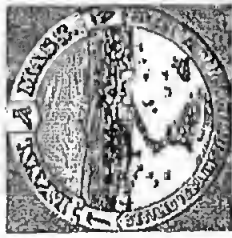
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding			n/a			
35 Approved thawing methods used			n/a			
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment						n/o
M2 Food allergen awareness						n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen: Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/o
L2 Other						n/o

Fall Code	DESCRIPTION OF VIOLATION
Discussion	Establishment has small kitchen with two hot holding units, freezer, and oven. Food is received from Preferred Foods and is pre-cooked. .
Discussion	Observed secondary ambient thermometers in both hot holding units and refrigeration units. Observed quaternary sanitizer at 300ppm using QT test strips. .

21 DEXTER ST

Harrington



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7380
Owner:	Lynn Public Schools
PIC:	Dorothy
Inspector:	
Date Inspected:	Correct By:
9/30/2015	1/1/1900
Risk Level:	
Permit Number:	
BHP-2015-1621	
Status:	
VIOLATION	
# of Critical Violations:	
0	
Time IN:	Time OUT:
Sep 30 2015 10:	

#### comments:

-food safety training certificate is required posted in kitchen. obtain servsafe certification and post on-site

-food allergy awareness certificate is required posted in kitchen. obtain certificate and post on-site

\*information on how to obtain certificates left with person-in-charge.

OBTAIN CERTIFICATES AND CONTACT INSPECTOR, Carmelo 978-223-8173

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

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Commonwealth of Massachusetts

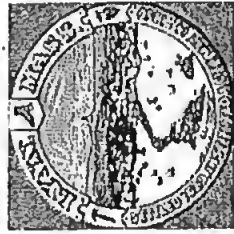
(Rev. Sep 17, 2019)

Page 2 of 2



21 DEXTER ST

Harrington



# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 95 Failing Score: 65

Item Status

### Violations Related to Good Retail Practices (Blue Items)

#### Equipment and Utensils

FAIL

Comment: Remove hose from 2 bay sink to prevent contamination. Provide proper signage for 2 bay sink.- wash/ rinse- above hose /sanitize

Telephone:	781-477-7380
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	12/19/2017
Correct By:	12/30/2017
Risk Level:	
Permit Number:	BHP-2017-2057
Status:	PARTIAL COMPLY
# of Critical Violations:	0
Time IN:	2017-12-19 11:4
Time OUT:	2017-12-19 12:1

Permit 3  
CPFM

Allergen

700 avg meals per day B&Lunch

Sanitizer test kit verified.

Restroom stocked

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

*Hammon Elementary*

21 DEXTER ST

BHP-2018-1785

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Wednesday, November 7, 2018
Date of re-inspection
Tracking Number
Status FULL COMPLY

GENERAL COMMENT: Permit 3

B&B Pest Control

PIC= Quat 200ppm

Cold holding and food storage compliant

2 compartment warewashing sink is noted. Renewal or replacement 3 compartment NSF commercial food use only - FYI

# Food Establishment Inspection Report

Name: Harrington Elementary School	Inspection Date: 03/13/2019	Number of Priority and Priority Foundation Violation(s):	1
Address: 21 Dexter Street	Time In/Out: 09:00 am / 10:10 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7380	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Cyndy	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection: 03/23/2019 or After		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/o		
7 No discharges from eyes, nose and mouth				n/o		
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/o		
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature		out				
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/o		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

*CBL*

Person In Charge

*C Potter*

# Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Harrington Elementary School	Date: 03/13/2019	Page 2 of 3
<b>GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS</b>		
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen; Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
3-501.16(A) (2) (B) -P	<p>OBSERVATION: Observed many individually pre-packaged turkey &amp; ham sandwiches sitting in cardboard boxes on counter in kitchen at 66°F. PIC states these are delivered fresh the morning of serving day and kept in either double door refrigerator or milk chest refrigerator and then placed into the cardboard boxes which are delivered to classrooms for the pre-k students. PIC states these boxes are delivered at 10:30 am. Discussed with PIC to ensure temperature control is maintained on TCS foods up until they are to be brought up to the classrooms.</p> <p>REGULATION: Holding TCS Food, Cold</p>
Discussion	<p>No lunch period in session at time of inspection. Therefore, no food observed being served. [PIC states first lunch period begins at 11:00 am and final lunch period ends at 12:40 pm]</p> <p>PIC states hot food (such as BBQ chicken) and cold food (such as orange slices) are served by being placed directly in plastic containers on counter in cafeteria. PIC states leftover food is placed in hot holding cabinet and refrigerators, respectively, in between lunch periods. PIC states the leftover food after the final lunch period for the day is discarded.</p> <p>Since there is no temperature control during serving periods, establishment is using TAPHC. Discussed with PIC to ensure establishment has submitted written procedure for TAPHC to health office.</p>
5-501.17	<p>OBSERVATION: No covered receptacle observed in unisex employee restroom located in back room of kitchen.</p> <p>REGULATION: Toilet Room Receptacle, Womens, Covered</p>
Discussion	<p>Milk in chest refrigerator observed at 39°F via infared thermometer.</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>

24 OAKWOOD AVE

HOOD ELEMENTARY SCHOOL



# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7390
Owner:	Lynn Public Schools
PIC:	Diane saindon
Inspector:	Monica Pancare
Date Inspected:	Correct By: 1/1/1900
Risk Level:	
Permit Number:	BHP-2016-1882
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-03-17 12:3
Time OUT:	2017-03-17 13:0

Permit 3 compliant  
 CPFM and Allergen compliant  
 Quat 400ppm verified. New quat strips required-expired.  
 Milk cooler very clean- Milk is at proper temperatures.  
 360 avg meals per day.  
 Clean top of oven and fan- dust/dirt noted

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status



24 OAKWOOD AVE

HOOD ELEMENTARY SCHOOL



# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7390
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	11/21/2017
Correct By:	11/28/2017
Risk Level:	
Permit Number:	BHP-2017-2065
Status:	PARTIAL COMPLY
# of Critical Violations:	0
Time IN:	2017-11-21 11:00
Time OUT:	2017-11-21 11:30

Permit 3  
380 meals per day.  
CPFM

Allergen

Turkey/gravy/mashed dinner.- hot holding compliant.

Cooking temps for each meal period should be taken and recorded at time of data point to ensure consistency and accuracy instead of the end of day.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

--	--

**City of Lynn**

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

<b>Project Name</b>			
<b>Contractor</b>			
<b>Applicant</b>			
<b>Lynn Public Schools</b>			
<b>(781) 477-7339</b>			
<b>Inspector</b>			
<b>Monica Pancare</b>			
<b>Date &amp; Time Requested</b>			
<b>Date of Inspection</b>			
<b>Tuesday, November 6, 2018</b>			
<b>Date of re-Inspection</b>			
<b>Tracking Number</b>			
<b>Status</b>			
<b>PARTIAL COMPLY</b>			

Violations Related to Good Retail Practices (Blue Items)	Item	Status
Equipment and Utensils	3 door Traulsen freezer at 45F popsicles defrosted 8 cases of turkey burgers and 3 cases of heat n serve veg defrosted. L Bogart notified for disposition. REPAIR or REPLACE FREEZER to MAINTAIN -10 to 0 F.	FAIL
Physical Facility	Stains and floor soil under the 3 door freezer- Clean this area more frequently.	FAIL

**GENERAL COMMENT: Permit 3  
 CPFM noted (2)  
 Voting day- Admin day only- lunch not served.**

# Food Establishment Inspection Report

Name: Hood Elementary	Inspection Date: 05/22/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 24 Oakwood Ave	Time In/Out: 09:45 am /10:04 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7390	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Vicenta	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
 IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/o		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: <i>C. Carlson</i>	Person In Charge: <i>Vicenta</i>
------------------------------	----------------------------------

# Food Establishment Inspection Report

MoJIN Solutions, LLC

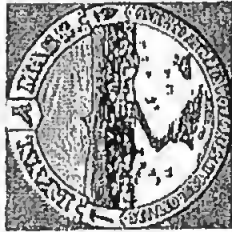
Establishment: Hood Elementary	Date: 05/22/2019	Page 2 of 3
<b>GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS:</b>		
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and Ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities Installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness		out				
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

--

Fail Code	DESCRIPTION OF VIOLATION
590.111	OBSERVATION: No allergen certificate available. PIC to obtain allergen training awareness certification and send copy of certificate to health office. REGULATION: Food allergy awareness
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed milk in milk chest refrigerator at 39°F via infrared thermometer.

1 Collins Ter



Ingalls

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 90 Failing Score: 65

Item

Status

FOOD PROTECTION MANAGEMENT	
PIC Assigned / Knowledgeable / Duties	FAIL
Violations Related to Good Retail Practices (Blue Items)	
Physical Facility	FAIL

Comment: Small trashcan required at handsink with self closing lid- PROVIDE Light in freezer non working- PROVIDE

Telephone:	781-477-7400
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	3/13/2017
Correct By:	3/20/2017
Risk Level:	
Permit Number:	BHP-2016-1891
Status:	PARTIAL COMPLY
# of Critical Violations:	1
Time IN:	2017-03-13 23:4
Time OUT:	2017-03-13 12:4

Permit 3 posted.

CPFM was required within 30 days from prior inspection on 11-2-2016. Not provided. 7 days to enroll in a approved class.

Allergen Awareness training compliant

Refrigerator temps compliant.

Hats/hairnets worn.

Sanitizer 400ppm compliant

Cold and Hot holding logs provided.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

Suggest training/reminders on when to wash and change gloves, especially after touching face or hair, and then serving food. COS.

Disposable trays for meals are a big improvement in overall defense and prevention..

Reviewed complaint on March 8 2017 of student who found a worm in hot lunch meal.

Menu that day=Hotdog/potato rounds/ corn niblets.

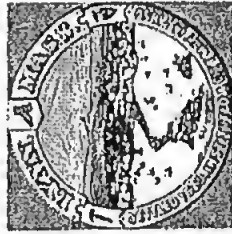
Meals arrive prepackaged, sealed and frozen to premises. Cooks reheat leaving package seal intact. Students self open/remove package seal

PIC shared picture with this inspector and it is determined that the worm was inside the corn at time of manufacture and processing. The worm was a corn earworm and is native to all fresh corn during growing. It is hidden under husks or can bury itself in the cob itself.



1 Collins Ter

Ingalls



# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7400
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	11/21/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2017-2069
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-11-21 12:00
Time OUT:	2017-11-21 12:30

Permit 3  
 CPFM- Sheila Valrie  
 Turkey /Gravy/Mash- 180F verified  
 3 meals periods per day Lunch  
 LUNCH-670  
 Breakfast-550  
 Hot and cold temps compliant  
 Quat 200ppm

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

Temp logs verified-

**Massachusetts Department of Public Health**  
**Division of Food and Drugs**  
**FOOD ESTABLISHMENT INSPECTION REPORT**

Lynn Board of Health  
 18 Shipley Circle  
 Westford MA 01886  
 Tel 978 692-1096 Fax 978 692-1096  
 Email: Office@mojinsolutions.com

Name: Ingalls School	Date: 12/17/2018	Type of Operation	Type of Inspection
Address: 1 Collins Street Terrace	Risk Level: 0	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 781-477-7400		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Owner: City of Lynn		<input type="checkbox"/> Residential Kitchen	Date: next routine
Person in Charge(PIC): Shela Valrie	Time: 12:38 am	<input type="checkbox"/> Mobile	Date:
Inspector: M. Lee		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

**Violations Related to Foodborne Illness Interventions and Risk Factors.**

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

**FOOD PROTECTION MANAGEMENT**

- ☐ 1. PIC Assigned / Knowledgeable / Duties

**EMPLOYEE HEALTH**

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

**FOOD FROM APPROVED SOURCE**

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

**PROTECTION FROM CONTAMINATION**

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

**PROTECTION FROM CHEMICALS**

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

**TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)**

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

**REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS**

- ☐ 21. Food and Food Preparation for HSP

**CONSUMER ADVISORY**

- ☐ 22. Posting of Consumer Advisories

**Violations Related to Good Retail Practices**

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	23. Management and Personnel	(FC-2)(590.003)
<input type="checkbox"/>	<input type="checkbox"/>	24. Food and Food Protection	(FC-3)(590.004)
<input type="checkbox"/>	<input type="checkbox"/>	25. Equipment and Utensils	(FC-4)(590.005)
<input type="checkbox"/>	<input type="checkbox"/>	26. Water, Plumbing and Waste	(FC-5)(590.006)
<input type="checkbox"/>	<input type="checkbox"/>	27. Physical Facility	(FC-6)(590.007)
<input type="checkbox"/>	<input type="checkbox"/>	28. Poisonous or Toxic Materials	(FC-7)(590.008)
<input type="checkbox"/>	<input type="checkbox"/>	29. Special Requirements	(590.009)
<input type="checkbox"/>	<input type="checkbox"/>	30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

**Official Order for Correction:**Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

**DATE OF RE-INSPECTION:** next routine

Inspector

PIC

Page 1 of 2

Fail Code	DESCRIPTION OF VIOLATION
2.301.16	<p>OBSERVATION: Hand sanitizer at work station - relocate to hand sink. Discussed noro virus controls. Corrected during inspection</p> <p>REGULATION: Hand sanitizers may not be used in place of a 20-second hand wash. Use only after 20-second hand wash.</p>
Discussion	<p>No evidence of pests, milk 40F, refrigeration ambient 39F, observed meals defrosting in refrigeration , freezer storage in compliance, facility and equipment in clean condition. Food thermometer available, no sanitizing of equipment on site - no open food handling on site - all meals delivered frozen, package. Reheated and served in sealed package. On site certified PIC, teachers in cafe /Choke.</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Corrcct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>

# Food Establishment Inspection Report

Name: Ingalls Elementary	Inspection Date: 09/03/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 1 Collins Street Terrace	Time In/Out: 08:30 am /08:56 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7400	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Sheila	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/o		
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/o		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: <i>C. Carlson</i>	Person In Charge: <i>S. J. J.</i>
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# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Ingalls Elementary

Date: 09/03/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding			n/a			
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: Installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	PIC provided QT test strips that expired in 2016. Coached PIC on replacing test strips if/when they expire. .
Discussion	All refrigeration observed running at 41°F or below. Observed milk in milk chest refrigerator at 38°F via infrared thermometer. .

115 GARDINER ST



Lincoln Thompson

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7460
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	1/17/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2016-1918
Status:	FULL-COMPLY
# of Critical Violations:	0
Time IN:	2017-01-17 11:00
Time OUT:	2017-01-17 23:55

permit 3 compliant  
CPFM (2) compliant  
Allergen Awareness Training compliant.  
180-190 meals per day.  
hot holding and cold holding logs compliant.  
Suggest review and training of all staff on process for documenting hot holding/cooking logs.  
Menu Pizza Dippers and sauce.  
Orange trays washed rinsed sanitized daily

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000



Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

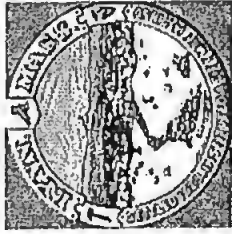
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Commonwealth of Massachusetts

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115 GARDINER ST



Lincoln Thompson

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7460
Owner:	Lynn Public Schools
PIC:	
Carol	
Inspector:	
Monica Pancare	
Date Inspected:	Correct By:
11/8/2017	1/1/1900
Risk Level:	
Permit Number:	
BHP-2017-2084	
Status:	
FULL COMPLY	
# of Critical Violations:	
0	
Time IN:	Time OUT:
2017-11-08 12:0	2017-11-08 12:3

Permit 3  
CPFM compliant  
Handsink stocked.  
Salisbury steak 165F  
Avg 167 lunch  
Avg 160 breakfast.  
Hot and cold holding compliant.  
Quat 400ppm

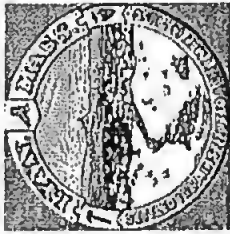
City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

115 GARDINER ST



Lincoln Thompson

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 90 Failing Score: 65

Item

Status

### PROTECTION FROM CONTAMINATION

Good Hygienic Practices

FAIL

Comment: Hats or hairnets required in food preparation and service area.

### Violations Related to Good Retail Practices (Blue Items)

Equipment and Utensils

FAIL

Comment: REPLACE the dry storage cabinet held up by a rock/brick ( missing wheel) in the kitchen with a NSF approved equipment.All equipment must be maintained in good repair. 10 days.

Telephone:	781-477-7460
Owner:	Lynn Public Schools
PIC:	Carol
Inspector:	Monica Pancare
Date Inspected:	Correct By: 10/17/2018
Risk Level:	
Permit Number:	BHP-2018-1802
Status:	PARTIAL COMPLY
# of Critical Violations:	1
Time IN:	Time OUT:
2018-10-02 12:0	2018-10-02 12:3

Permit 3 posted  
CPFM- (2)  
Cheeseburger 180F  
Avg 170 meals per day.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

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Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

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(Rev. Sep 17, 2019)

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# Food Establishment Inspection Report

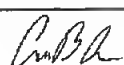

Name: Lincoln-Thompson Elementary School	Inspection Date: 03/15/2019	Number of Priority and Priority Foundation Violation(s):	1
Address: 115 Gardiner Street	Time In/Out: 08:00 am / 08:46 am	Number of Repeat P and PF Violation(s):	
Phone: 781-477-7460	Permit No.:		0
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Nadia	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/a		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature				n/a		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used		out				
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Lincoln-Thompson Elementary School

Date: 03/15/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

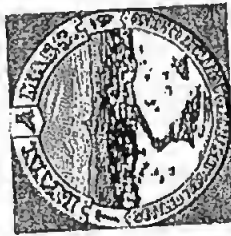
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Establishment is a public school that serves 3 lunch periods.
7-102.11-Pf	OBSERVATION: Observed spray bottle containing what was identified by PIC as sanitizer without any kind of labeling. Coached PIC to ensure working containers of chemicals are labeled with the common name of the chemical. REGULATION: Common Name-Working Containers
Discussion	Observed milk in milk chest refrigeration at 40°F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.



50 GOODRIDGE ST



Lynn English High School

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Status

Item

Telephone:	(781) 477-7494
Owner:	Lynn Public Schools
PIC:	mia lee
Inspector:	Monica Pancare
Date Inspected:	12/14/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2017-2097
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-12-14 11:4
Time OUT:	2017-12-14 12:1

Permit 3

CPFM

Allergen

AVG 900 students meals per day

B&b Pest Control- keep copies of service report on premises

Quat 200ppm

Food storage and temps compliant

Keep copies of greasetrap log on premises.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Commonwealth of Massachusetts

Item	Status
CRESCOR mobile refrigerator for cold holding unit out of service at improper refrigerator temps. PIC states that it has been repaired 7x in past few months. All equipment must be maintained in good repair, and functional for volume required.-REPAIR properly or REPLACE	

--	--

*Lynn English*

50 GOODRIDGE ST

BHP-2018-1823

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name	
Contractor	
Applicant	
Lynn Public Schools	
(781) 477-7339	
Inspector	
Monica Pancare	
Date & Time Requested	
Date of Inspection	
Monday, October 1, 2018	
Date of re-inspection	
Tracking Number	
Status	
PARTIAL COMPLY	

Status

Item

TIME/TEMPERATURE  
CONTROLS (Potentially  
Hazardous Foods)

FAIL

Cooling  
Four large pans tomato sauce completely sealed with plastic wrap/foli were in the walk in cooler.  
Temp was 103F.  
PIC stated that they did not have any rapid cool paddles, ice to cool pans, or to use ice as a method of ingredient preparation, or other approved method to properly cool products rapidly for food prepared on premises.  
Product was vented to allow circulation. Discussion with PIC to cool from 135F to 70F within 2 hours, and below 41F within the next 4 hours for a total time of 6 hours.

GENERAL COMMENT: Permit 3 not posted.

1100 Meals per day.

CPFM- (4)

Quat 200ppm

Handsinks stocked.

Kitchen is clean and sanitary

Refrigeration temps compliant

# Food Establishment Inspection Report

Name: Lynn English High School	Inspection Date: 03/15/2019	Number of Priority and Priority Foundation Violation(s): <b>3</b>
Address: 50 Goodridge Street	Time In/Out: 09:00 am / 11:00 am	Number of Repeat P and PF Violation(s): <b>0</b>
Phone: 781-477-7366	Permit No.:	
Email:	Risk Category: 3 HACCP: No	
Owner: City of Lynn	Type of Operation: Food Service	Previous Inspection Date:
Person-in-charge: Trisha	Type of Inspection: Routine	
Inspector: C. Carlson	Date of Re-inspection: 03/25/2019 or After	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-in-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use		out				
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected		out				
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature		out				
22 Proper cold holding temperature		out				
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/o		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FOA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

*W. B. L.*

Person In Charge

*Trisha*

# Food Establishment Inspection Report

MoJin Solutions, LLC

Date: 03/15/2019

Page 2 of 3

Establishment: Lynn English High School

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source			n/a			
32 Variance obtained for specialized processing methods						
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate		out				
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed, supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment						n/o
M2 Food allergen awareness						n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen: Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/c
L2 Other						n/c

Fall Code	DESCRIPTION OF VIOLATION
3-501.16(A) (1) -P	OBSERVATION: Observed cooked chicken parm in hot holding cabinet located on the service line at 125°F. Also observed chicken sandwich in another hot holding cabinet located on the service line at 110°F. PIC to determine source of temperature abuse and correct immediately. REGULATION: Holding TCS Food, Hot
3-501.16(A) (2) (B) -P	OBSERVATION: Observed packaged tuna sandwich in single-door Crescor branded refrigerator located on service line at 51°F. Case of apple slice in same unit observed at 52°F. Thermometer gauge located on door of unit observed at 60°F. PIC removed all food items from unit and is to have unit repaired. PIC shall send copy of repair slip to health office upon completion. REGULATION: Holding TCS Food, Cold
4-204.112	OBSERVATION: No secondary thermometers observed in any of the hot holding cabinets or display cases. PIC to ensure all hot holding and refrigeration units have a secondary thermometer. REGULATION: Temperature Measuring Devices-Functionality
3-302.11-P	OBSERVATION: Observed carton of raw eggs being stored on a middle shelf of walk-in refrigerator, directly above various RTE foods. PIC states these raw eggs belong to an employee and they are for personal use. Discussed with PIC to dedicate a bottom shelf in walk-in refrigerator for personal food to help reduce the risk of cross contamination. REGULATION: Packaged and Unpackaged Food-Separation, Packaging, and Segregation
2-401.11	OBSERVATION: Observed staff member drinking from a water bottle in kitchen and proceed to prepare food without washing their hands. Coached PIC to ensure staff members eat and drink in a designated area, separate from food preparation, and drink from a container with a lid and straw to prevent cross contamination. REGULATION: Eating, Drinking, or Using Tobacco
5-501.17	OBSERVATION: No covered receptacle observed in women's staff restroom. REGULATION: Toilet Room Receptacle, Womens, Covered
Discussion	Observed handwashing signage at a sink with a spray hose that a staff member states is used to wash fruits and vegetables. Discussed with PIC to remove sign due to sink not being a handwashing sink.
Discussion	Milk in milk chest refrigeration observed at 39°F via infrared thermometer. Salad in walk-in refrigerator observed at 40°F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.

# Food Establishment Inspection Report

Name: Lynn English High School@	Inspection Date: 04/01/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 50 Goodridge Street	Time In/Out: 09:00 am / 10:08 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7366	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Mia	Type of Inspection: Re-Inspection	Previous Inspection Date: 03/15/2019	
Inspector: C. Carlson	Date of Re-Inspection:		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/c		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/c		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/c		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures	In					
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/c		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature				n/c		
23 Proper date marking and disposition	In					
24 Time as a Public Health Control				n/c		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: CBL Person In Charge: Mia Page 1 of 1

# Food Establishment Inspection Report

MoJin Solutions, LLC

Date: 04/01/2019

Page 2 of 4

Establishment: Lynn English High School@

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment						n/o
M2 Food allergen awareness						n/o
M3 Caterer						n/o
M4 Mobile Food Operation						n/o
M5 Temporary Food Establishment						n/o
M6 Public Market; Farmers Market						n/o
M7 Residential Kitchen; Bed-and-Breakfast Operation						n/o
M8 Residential Kitchen: Cottage Food Operation						n/o
M9 School Kitchen; USDA Nutrition Program						n/o
M10 Leased Commercial Kitchen						n/o
M11 Innovation Operation						n/o
<b>Local Requirements</b>						
L1 Local law or regulation						n/o
L2 Other						n/o



Establishment: Lynn English High School@

Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 04/01/19 21-3-501.16(A) (1) -P	OBSERVATION: Observed cooked chicken parm in hot holding cabinet located on the service line at 125°F. Also observed chicken sandwich in another hot holding cabinet located on the service line at 110°F. PIC to determine source of temperature abuse and correct immediately. **RE-INSPECTION** OBSERVED BAKED PASTA IN HOT HOLDING CABINET AT 145°F. REGULATION: Holding TCS Food, Hot
Verified 04/01/19 22-3-501.16(A) (2) (B)	OBSERVATION: Observed packaged tuna sandwich in single-door Crescor branded refrigerator located on service line at 51°F. Case of apple slice in same unit observed at 52°F. Thermometer gauge located on door of unit observed at 60°F. PIC removed all food items from unit and is to have unit repaired. PIC shall send copy of repair slip to health office upon completion. **RE-INSPECTION** PIC STATES REFRIGERATOR WAS REPAIRED. NO FOOD ITEMS OBSERVED IN UNIT AT TIME OF RE-INSPECTION, HOWEVER AMBIENT THERMOMETER OBSERVED AT 30°F. REGULATION: Holding TCS Food, Cold
Verified 04/01/19 36-4-204.112	OBSERVATION: No secondary thermometers observed in any of the hot holding cabinets or display cases. PIC to ensure all hot holding and refrigeration units have a secondary thermometer. **RE-INSPECTION** OBSERVED SECONDARY THERMOMETERS IN HOT HOLDING CABINETS. PIC STATES AWAITING ARRIVAL OF MORE THERMOMETERS FOR HOT HOLDING DISPLAY CASES. PIC TO PLACE SECONDARY THERMOMETERS IN REST OF HOT HOLDING UNITS UPON ARRIVAL OF SHIPMENT. REGULATION: Temperature Measuring Devices-Functionality
Verified 04/01/19 15-3-302.11	OBSERVATION: Observed carton of raw eggs being stored on a middle shelf of walk-in refrigerator, directly above various RTE foods. PIC states these raw eggs belong to an employee and they are for personal use. Discussed with PIC to dedicate a bottom shelf in walk-in refrigerator for personal food to help reduce the risk of cross contamination. **RE-INSPECTION** NO RAW EGGS OBSERVED. OBSERVED PERSONAL ITEMS SEPARATED REGULATION: Packaged and Unpackaged Food-Separation, Packaging, and Segregation
Verified 04/01/19 6-2-401.11	OBSERVATION: Observed staff member drinking from a water bottle in kitchen and proceed to prepare food without washing their hands. Coached PIC to ensure staff members eat and drink in a designated area, separate from food preparation, and drink from a container with a lid and straw to prevent cross contamination. **RE-INSPECTION** NO PERSONAL BEVERAGES OBSERVED AT TIME OF RE-INSPECTION REGULATION: Eating, Drinking, or Using Tobacco
53-5-501.17	OBSERVATION: No covered receptacle observed in women's staff restroom. **RE-INSPECTION** NO COVERED RECEPTACLE IN WOMEN'S STAFF RESTROOM. PIC STATES AWAITING FOR SCHOOL TO PURCHASE ONE. PIC TO FOLLOW UP WITH SCHOOL AND ENSURE A COVERED RECEPTACLE IS PLACED IN WOMEN'S STAFF RESTROOM. REGULATION: Toilet Room Receptacle, Womens, Covered
Discussion	Observed handwashing signage at a sink with a spray hose that a staff member states is used to wash fruits and vegetables. Discussed with PIC to remove sign due to sink not being a handwashing sink.

Date Verified Fail Code	DESCRIPTION OF VIOLATION
Discussion	Milk in milk chest refrigeration observed at 39°F via infrared thermometer. Salad in walk-in refrigerator observed at 40°F.
0-9.004	<p>Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may result in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant LYNN PUBLIC SCHOOLS - CITY OF LYNN
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Wednesday, October 17, 2018
Date of re-Inspection
Tracking Number
Status PARTIAL COMPLY

Violations Related to	Item	Status
Good Retail Practices (Blue Items)	Physical Facility Replace missing and or burned out lightbulbs in dry goods storage area.	FAIL

**GENERAL COMMENT: Permit 3**  
 CPFM- Catherine Miller  
 Kitchen and storage areas are exceptionally clean and well organized.  
 Handsinks stocked  
 Food stored properly.@ temps compliant  
 Steamtable water wells - nice job on keeping these clean and changing them daily!

# Massachusetts Department of Public Health

Division of Food and Drugs  
FOOD ESTABLISHMENT INSPECTION REPORT

Lynn Board of Health  
18 Shipley Circle  
Westford MA 01886  
Tel 978 692-1096 Fax 978 692-1096  
Email: Office@mojinsolutions.com

Name: Lynn Technical Vocational Institute	Date: 12/18/2018	Type of Operation	Type of Inspection
Address: 80 Neptune Blvd	Risk Level: 0	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 781-477-7220		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner: City of Lynn		<input type="checkbox"/> Residential Kitchen	Date: 12/28/2018 or After
Person in Charge(PIC): Peggy- Joe Surette	Time: 11:22 am	<input type="checkbox"/> Mobile	Date:
Inspector: M. Lee		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

## Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

## FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

## EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

## FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

## PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

## PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

## TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☒ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

## REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

## CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

## Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.  
Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

2

Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: 12/28/2018 or After

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Inspector	PIC	Page 1 of 2
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Fail Code	DESCRIPTION OF VIOLATION
3.501.16(A) (B) *	OBSERVATION: service line / Black beans 54F. Discussed storing Canned product in walk-in to prechill prior to preparation or scheduling prep day before. Verify food 41F or below before placing in holding unit. REGULATION: PHF's shall be held at 140F or above or 41F and below.
3.501.16(A) (B) *	OBSERVATION: Hot box / chicken sandwich 109F, PIC to identify source of temperature abuse and correct. REGULATION: PHF's shall be held at 140F or above or 41F and below.
Discussion	Walk- in / ground beef cooked previous day and cooled, 39F, 3 bay sink 200ppm quat, no evidence of pest activity, no bare hand contact observed, observed hand washing at appropriate time, Refrigeration salad 40F, service line salad 40F, sandwich 40F, chicken 147F (item purchased fully cooked) rice 145F, hot box rice 157F, chicken 167F. Raw storage in compliance, freezer and dry storage in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.

# Massachusetts Department of Public Health

## Division of Food and Drugs

### FOOD ESTABLISHMENT INSPECTION REPORT

Lynn Board of Health  
3 City Hall Square  
Lynn, MA 01901  
Tel (781) 598-4000 Fax (781) 595-9447  
Email: mdesmarais@lynnma.gov

Name: Lynn Technical Vocational Institute@	Date: 01/09/2019	Type of Operation	Type of Inspection
Address: 80 Neptune Blvd	Risk Level: 0	<input checked="" type="checkbox"/> Food Service	<input type="checkbox"/> Routine
Telephone: 781-477-7220		<input type="checkbox"/> Retail	<input checked="" type="checkbox"/> Re-Inspection
Owner: City of Lynn		<input type="checkbox"/> Residential Kitchen	Date:
Person in Charge(PIC): Ellen	Time: 12:09 am	<input type="checkbox"/> Mobile	Date:
Inspector: T.Lee		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Permit No:	<input type="checkbox"/> General Complaint
		Permit No.	<input type="checkbox"/> Other:
			<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

#### Violations Related to Foodborne Illness Interventions and Risk Factors.

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

- ☐ Anti-Choking 590.009(E)
- ☐ Tobacco 590.009(F)
- ☐ Allergen Awareness 590.009(G)

#### FOOD PROTECTION MANAGEMENT

- ☐ 1. PIC Assigned / Knowledgeable / Duties

#### EMPLOYEE HEALTH

- ☐ 2. Reporting of Diseases by Food Employee and PIC
- ☐ 3. Personnel with Infections Restricted/Excluded

#### FOOD FROM APPROVED SOURCE

- ☐ 4. Food and Water from Approved Source
- ☐ 5. Receiving/Condition
- ☐ 6. Tags/Records/Accuracy of Ingredient Statements
- ☐ 7. Conformance with Approved Procedures/HACCP Plans

#### PROTECTION FROM CONTAMINATION

- ☐ 8. Separation/ Segregation/ Protection
- ☐ 9. Food Contact Surfaces Cleaning and Sanitizing
- ☐ 10. Proper Adequate Handwashing
- ☐ 11. Good Hygienic Practices

#### Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.  
Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N		
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

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- ☐ 12. Prevention of Contamination from Hands
- ☐ 13. Handwash Facilities

#### PROTECTION FROM CHEMICALS

- ☐ 14. Approved Food or Color Additive
- ☐ 15. Toxic Chemicals

#### TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- ☐ 16. Cooling Temperatures
- ☐ 17. Reheating
- ☐ 18. Cooling
- ☐ 19. Hot and Cold Holding
- ☐ 20. Time As a Public Health Control

#### REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- ☐ 21. Food and Food Preparation for HSP

#### CONSUMER ADVISORY

- ☐ 22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

0

Official Order for Correction:Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector	PIC	Page 1 of 2
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Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 01/09/19  3.501.16(A) (B) *	OBSERVATION: service line / Black beans 54F. Discussed storing Canned product in walk-in to prechill prior to preparation or scheduling prep day before. Verify food 41F or below before placing in holding unit. **re-inspection** observed corn salad at 41F in inline refrigerators. REGULATION: PHF's shall be held at 140F or above or 41F and below.
Verified 01/09/19  3.501.16(A) (B) *	OBSERVATION: Hot box / chicken sandwich 109F, PIC to identify source of temperature abuse and correct. **re-inspection** observed sandwich at 141F in warmer. REGULATION: PHF's shall be held at 140F or above or 41F and below.
Discussion	Walk- in / ground beef cooked previous day and cooled, 39F, 3 bay sink 200ppm quat, no evidence of pest activity, no bare hand contact observed, observed hand washing at appropriate time, Refrigeration salad 40F, service line salad 40F, sandwich 40F, chicken 147F (item purchased fully cooked) rice 145F, hot box rice 157F, chicken 167F. Raw storage in compliance, freezer and dry storage in compliance.

# Food Establishment Inspection Report


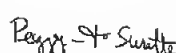
Name: Lynn Vocational Technical Institute	Inspection Date: 09/03/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 80 Neptune Blvd	Time In/Out: 10:00 am / 11:05 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7420	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Peggy-Jo	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/o		
10 Adequate handwashing sinks properly supplied and accessible		out				
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/o		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Lynn Vocational Technical Institute

Date: 09/03/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

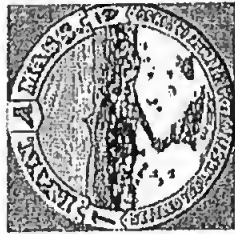
Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	School not in session at time of inspection. Staff on-site preparing for first day of school (tomorrow).
6-301.13	OBSERVATION: Observed soap dispenser directly above vegetable wash sink. Discussed with PIC to remove handwashing aids and devices from non-handwashing sinks. REGULATION: Handwashing Aids and Devices, Use Restrictions
5-501.17	OBSERVATION: No covered receptacle available in women's staff toilet room. A covered receptacle shall be provided for disposal of sanitary napkins. REGULATION: Toilet Room Receptacle, Womens, Covered
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed milk in milk chest refrigerator at 32°F via infrared thermometer. Observed chocolate milk in walk-in refrigerator at 39°F via infrared thermometer. Observed bags of shredded lettuce in produce walk-in refrigerator at 41°F via infrared thermometer.

37 Trevett Rd

100 BENNET ST

Lynn Woods Elementary School



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7433
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	1/11/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2016-1948
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-01-11 12:0
Time OUT:	2017-01-11 12:3

Permit 3/Allergen/CPFM compliant  
Drain plugs purchased since las visit.  
Hot and Cold holding logs verified.  
Procedure in place for proper cleaning and sanitizing of orange lunch trays.  
Suggest 3 comp sink in location where grey cabinets area.

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Owner Addr: 90  
COMMERCIAL ST LYNN, MA

Lynn Woods Elementary  
37 Trenton Rd  
BHH-2017-2111

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Thursday, November 2, 2017
Date of re-inspection
Tracking Number
Status PARTIAL COMPLY

Item	Status
PROTECTION FROM CONTAMINATION	
Prevention of Contamination from Hands Trashcan required at handsink in back room.	FAIL
Violations Related to Good Retail Practices (Blue Items)	
Equipment and Utensils Sanitizer strips not available in basement prep area 300ppm using inspector quat strips.	FAIL

GENERAL COMMENT: Permit 3  
Avg 58 students per day.  
Cold holding compliant

Owner Address: 1800 BENNETT

~~ST. LOUIS, MO~~

Lynn Woods Elementary  
37 Trenton Rd

City of Lynn

~~BHP-2018-1839~~

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name	
Contractor	
Applicant	
Lynn Public Schools (781) 477-7339	
Inspector	
Monica Pancare	
Date & Time Requested	
Date of Inspection	Tuesday, September 25, 2018
Date of re-Inspection	
Tracking Number	
Status	FULL COMPLY

GENERAL COMMENT: Permit 3- expired. Provide updated permit  
CPFM

Quat 400ppm

Avg 90 meals per day  
temp logs verified.

Handsinks stocked/ Area is clean and sanitary

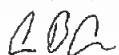
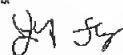
# Food Establishment Inspection Report

Name: Lynn Woods Elementary	Inspection Date: 04/26/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 37 Trevett Ave	Time In/Out: 11:28 am / 11:36 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7433 ext. 2567	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Jennifer	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/o		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: <b>Lynn Woods Elementary</b>	Date: <b>04/26/2019</b>	Page <b>2</b> of <b>3</b>
<b>GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS</b>		
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		



Fall Code	DESCRIPTION OF VIOLATION
Discussion	Observed a double-door freezer not operating at the proper temperature. Food in unit still appears frozen. PIC state they are monitoring the product and will relocate to working freezer once necessary. PIC states a service call was placed on 4/25 for repair. PIC to ensure unit is repaired and frozen food remains frozen. .
Discussion	Observed milk in milk chest refrigerator at 40°F via infared thermometer. .

70 CONOMO AVE

Pickering Jr. High



# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 99 Failing Score: 65

Item Status

### NON-COMPLIANCE WITH:

Allergen Awareness

FAIL

Telephone:	
(781) 595-5920	
Owner:	
Lynn Public Schools	
PIC:	
Inspector:	
Monica Pancare	
Date Inspected:	Correct By:
9/20/2016	9/29/2016
Risk Level:	
Permit Number:	
BHP-2016-1999	
Status:	
PARTIAL COMPLY	
# of Critical Violations:	
1	
Time IN:	Time OUT:
2016-09-20 11:0	2016-09-20 11:3

Permit 3 compliant  
 Allergen Training - 7 days to enroll in class.  
 Food storage and protection in compliance.  
 Overall facility very clean and sanitary. Hot food temp- turkey and gravy 154 degrees  
 Hood Suppression system - ORANGE tag-non compliant

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

GeoTMS® 2019, an ACCELA Company

Commonwealth of Massachusetts

(Rev. Sep 17, 2019)

Page 2 of 2

**Wasson Elementary**

70 CONOMO AVE

**Pickering Middle**

BHP-2017-2133

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Thursday, November 2, 2017
Date of re-inspection
Tracking Number
Status PARTIAL COMPLY

Item	Status
PROTECTION FROM CONTAMINATION	
Separation/ Segregation/ Protection	FAIL
Raw chubs of ground beef stored over RTE mozzarella cheese.	
Store RTE above TCS foods	
Violations Related to Good Retail Practices (Blue Items)	
Equipment and Utensils	FAIL
4-101.111	
Remove cardboard in milk cooler.	
Contact surfaces exposed to splash spillage or other food soiling require frequent cleaning shall be constructed of non absorbent, smooth, corrosion resistant material.	
Card board is considered Single use meaning that bulk containers such as cardboard are designed and constructed to be used once and discarded( bulk food container)	

GENERAL COMMENT: Permit 3

Quat 200ppm

Kitchen is clean and sanitary and stocked.

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name	PROTECTION FROM CONTAMINATION			Item	Status
Contractor					
Applicant Lynn Public Schools (781) 477-7339	Handwash Facilities				
Inspector Monica Pancare	Conveniently Located and Accessible 5-203.11 Numbers and Capacities* Dedicated warewashing sink required in warewashing area/ or on service line- 30 days				
Date & Time Requested	Handsink is currently in restroom at far side away from warewashing and hot service line. HSP population noted.				
Date of Inspection Monday, October 1, 2018	FAIL				
Date of re-Inspection					
Tracking Number					
Status PARTIAL COMPLY	GENERAL COMMENT: Permit 3 Average 400 lunches per day. CPFM Food stored properly. Temps compliant Repair or replace missing lights and shield in service kitchen- 5 days Repair or replace screen door in back room.- 30 days				

# Food Establishment Inspection Report



Name: Pickering Middle School	Inspection Date: 09/04/2019	Number of Priority and Priority Foundation Violation(s):	3
Address: 70 Conomo Ave	Time In/Out: 08:45 am / 09:36 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7440	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Holly	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection: 09/14/2019 or After		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature		out				
22 Proper cold holding temperature		out				
23 Proper date marking and disposition				n/o		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used		out				
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Pickering Middle School

Date: 09/04/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present		out				
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
3-501.16(A) (2) (B) -P	<p>OBSERVATION: Observed romaine lettuce in cold holding table at 52°F. Observed chopped melons in same unit at 56°F. PIC states these items were prepped recently and placed directly into cold holding table. Discussed with PIC to return TCS foods to enclosed refrigeration after prep to ensure temperatures are returned to 41°F or below and only place them into cold holding table immediately before service. PIC states salad items are typically held in milk chest refrigerator prior to service, but space is limited today. PIC returned salad items to double-door refrigerator located in kitchen.</p> <p>REGULATION: Holding TCS Food, Cold</p>
3-501.16(A) (1) -P	<p>OBSERVATION: Observed chicken sandwiches in "Cres Cor" brand hot holding cabinet at 117°F. Observed temperature gauge located on outside of unit reading 135°F. PIC to determine source of temperature abuse and correct immediately.</p> <p>REGULATION: Holding TCS Food, Hot</p>
6-202.15	<p>OBSERVATION: Observed back door located in kitchen with a gap along it's bottom and screens in poor repair, allowing access for pests. Back door to be repaired using approved methods / materials to prevent access for pests.</p> <p>REGULATION: Pests, Outer Openings, Protected</p>
7-102.11-Pf	<p>OBSERVATION: Observed unlabeled bottle of dish soap at 3-compartment sink. Observed sanitizer spray bottles with labeled name ("Sanitizer") wearing off the bottle. Discussed with PIC to ensure all working containers of chemicals are clearly labeled with the common name of the material.</p> <p>REGULATION: Common Name-Working Containers</p>
5-501.17	<p>OBSERVATION: Observed unisex toilet room located near the kitchen without a covered receptacle. A covered receptacle shall be provided for disposal of sanitary napkins.</p> <p>REGULATION: Toilet Room Receptacle, Womens, Covered</p>
9.001	<p>Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>



*Sewell Anderson Elementary*  
25 ONTARIO ST

BHP-2017-2152

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Thursday, November 2, 2017
Date of re-Inspection
Tracking Number
Status FULL COMPLY

Item	Status
------	--------

PERMIT POSTED

Permit Up To Date and Valid  
Permits not posted or available.

FAIL

GENERAL COMMENT: Permit 3-  
170 meals per day  
Temp logs verified.  
Walk in freezer and refrigerators at proper temps.  
Milk coolers clean and at proper temps.

# *Sewell Anderson Elementary*

25 ONTARIO ST

BHP-2018-1881

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name	
Contractor	
Applicant	
Lynn Public Schools (781) 477-7339	
Inspector	
Monica Pancare	
Date & Time Requested	
Date of Inspection	Thursday, October 18, 2018
Date of re-Inspection	
Tracking Number	
Status	FULL COMPLY

GENERAL COMMENT: Permit 3  
CPFM- Roberta K  
Avg 180 meals  
Temp logs noted  
Quat 400ppm  
Cold holding compliant.  
Area is very neat and clean.  
Preferred Meals contract vendor  
Cold holding compliant

# Food Establishment Inspection Report

Name: Sewell Anderson Elementary	Inspection Date: 05/24/2019	Number of Priority and Priority Foundation Violation(s):	2
Address: 25 Ontario Street	Time In/Out: 09:00 am / 09:18 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7444	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Roberta	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection: 06/03/2019 or After		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/o		
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/o		
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature		out				
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used		out				
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: <i>LCR</i>	Person In Charge: <i>R. [Signature]</i>
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# Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Sewell Anderson Elementary

Date: 05/24/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fall Code	DESCRIPTION OF VIOLATION
3-501.16 (A) (2) (B) -P	<p>OBSERVATION: Observed packaged salads sitting out without temperature control at 69°F. Packaged carrot slices observed without temperature control at 64°F. Observed packaged ham sandwiches without temperature control at 72°F. PIC states these were removed from refrigeration after breakfast. PIC returned these items to refrigeration. Reviewed temperature requirements with PIC.</p> <p>REGULATION: Holding TCS Food, Cold</p>
7-102.11-Pf	<p>OBSERVATION: Observed several spray bottles containing sanitizer without proper labeling. Reviewed with PIC to ensure all working containers of chemicals are clearly identified with the common name of the chemical.</p> <p>REGULATION: Common Name-Working Containers</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>

26 REGINA RD



Shoemaker

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7450
Owner:	Lynn Public Schools
PIC:	
Inspector:	Carol
Monica Pancare	
Date Inspected:	Correct By:
3/17/2017	1/1/1900
Risk Level:	
Permit Number:	
BHP-2016-2017	
Status:	
FULL: COMPLY	
# of Critical Violations:	
0	
Time IN:	Time OUT:
2017-03-17 10:3	2017-03-17 11:3

### Permit 3

CPFM and Allergen compliant

Temp logs compliant.

Milk Cooler very clean.

Disposable trays in cafeteria- positive response from cooks FYI

PREFERRED FOODS BERKELY CA- USDA inspected and verified.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

GeoTMS® 2019, an ACCELA Company

Commonwealth of Massachusetts

(Rev. Sep 17, 2019)

Page 2 of 2

*Shoreaker Elementary*  
26 REGINA RD

BHP-2017-2159

City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Thursday, November 2, 2017
Date of re-inspection
Tracking Number
Status FULL COMPLY

GENERAL COMMENT: Permyity 3  
Quat 200ppm  
Refrigeration compliant  
190 avg students per day  
Temp logs-verified. Suggest writing temp logs at time of test --instead of later in the day.



City of Lynn

FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Tuesday, September 25, 2018
Date of re-Inspection
Tracking Number
Status FULL COMPLY

GENERAL COMMENT: Permit 3  
CPFM  
Preferred Meals vendor- food reheated.  
Glove use and hats observed  
Handsinks stocked  
Quat 200ppm  
Cold holding compliant  
Temp logs noted.  
200 students avg

# Food Establishment Inspection Report



Name: Shoemaker Elementary	Inspection Date: 09/06/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 26 Regine Road	Time In/Out: 08:30 am / 09:06 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7450	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-in-charge: Kathleen	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Shoemaker Elementary

Date: 09/06/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

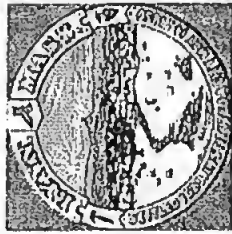
IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding			n/a			
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fall Code	DESCRIPTION OF VIOLATION
Discussion	Observed ventilation grate inside of walk-in freezer in poor repair. PIC states walk-in freezer sometimes leaks water, causing build-up of ice on walk-in floor. PIC to ensure walk-in freezer is maintained in good repair. [All frozen food in walk-in freezer appears frozen solid. Unit appears to be maintaining freezing temperatures.]
5-501.17	OBSERVATION: No covered receptacle available in toilet used by female kitchen staff. Discussed with PIC to ensure a covered receptacle is provided for disposal of sanitary napkins. REGULATION: Toilet Room Receptacle, Womens, Covered
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Observed milk in milk chest refrigerator at 40°F via infrared thermometer. Observed pre-made, pre-packaged, salads in double-door refrigerator at 39°F.

58 CONOMO AVE

Sisson



## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 95 Failing Score: 65

Item

Status

#### FOOD PROTECTION MANAGEMENT

PIC Assigned / Knowledgeable / Duties

FAIL

Telephone:		781-477-7455
Owner:		Lynn Public Schools
PIC:		Karen campbell
Inspector:		Monica Pancate
Date Inspected:	Correct By:	9/20/2016 9/23/2016
Risk Level:		
Permit Number:		BHP-2016-2019
Status:		PARTIAL COMPLY
# of Critical Violations:		1
Time IN:	Time OUT:	
2016-09-20 11:4	2016-09-20 12:3	

Permit 3 compliant  
 ServeSafe compliant  
 Allergen compliant  
 Suggest PIC review and train on Operating procedures supplied by Lynn Public Schools.  
 The CPFM is responsible for food protection, training and compliance and demonstration of knowledge.  
 Reviewed manual on how to properly calibrate cooks thermometer.  
 Blodgett double oven for reheating product is not vented with fan/ hood. Lynn Fire Dept and ISP notified.  
 Food stored safely/ Very sanitary.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (731) 598-4000

**Sisson Elementary**  
58 CONOMO AVE

BHP-2017-2166

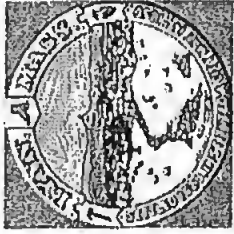
*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Thursday, November 2, 2017
Date of re-Inspection
Tracking Number
Status <b>FULL COMPLY</b>

**GENERAL COMMENT: Pdermit 3  
200 B  
250-Lunch  
Quat 200ppm/spray  
Temp logs verified.  
Restroom clean/handsink stocked.**

58 CONOMO AVE



Sisson

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	781-477-7455
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	10/1/2018
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2018-1886
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2018-10-01 12:3
Time OUT:	2018-10-01 12:4

Permit not posted.  
Letter grade not posted  
CPFM- compliant  
Refrigerator temps and food storage compliant.  
Milk coolers are clean.  
Area is clean and sanitary. Food prep completed for day.



Item

Status



# Food Establishment Inspection Report

Name: Edward Sisson Elementary	Inspection Date: 09/04/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 58 Conomo Ave	Time In/Out: 08:00 am / 08:43 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7455	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Karen	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/o		
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected				n/a		
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/a		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature				n/o		
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control				n/a		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FOA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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# Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Edward Sisson Elementary

Date: 09/04/2019

Page 2 of 3

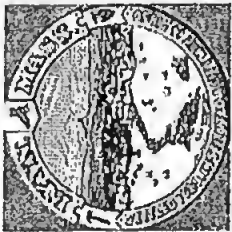
## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
<b>Physical Facilities</b>						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned		out				
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
5-501.17	OBSERVATION: No covered receptacle available in unisex staff toilet room. PIC to provide covered receptacle for disposal of sanitary napkins. REGULATION: Toilet Room Receptacle, Womens, Covered
9.001	Correct Priority Item and Priority Foundation Item violations immediately; Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Kitchen serves pre-packaged meals. Establishment only uses dispoables, not sinks available in kitchen. PIC states handwashing is done in toilet room. .
Discussion	Observed milk in milk chest refrigerator at 41°F via infrared thermometer. .

100 BROOKLINE ST



THURGOOD MARSHALL MIDDLE SCHOOL

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	(781) 477-8600
Owner:	THURGOOD MARSHALL MI
PIC:	
Inspector:	Monica Pancare
Date Inspected:	4/11/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2016-1705
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-04-11 11:0
Time OUT:	2017-04-11 11:3

Permit 3  
CPFM(1)  
Allergen  
1000 meals 5 shifts per day avg  
Hot holding Cheeseburger 151.7F  
Quat 3 comp sink 200ppm verified  
Refrigeration milk case 37F  
Storage compliant.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

Glove use observed.

100 BROOKLINE ST



THURGOOD MARSHALL MIDDLE SCHOOL

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:	(781) 477-8600
Owner:	THURGOOD MARSHALL MI
PIC:	
Inspector:	Monica Pancare
Date Inspected:	12/7/2017
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2017-2176
Status:	FULL COMPLY
# of Critical Violations:	0
Time IN:	2017-12-07 13:3
Time OUT:	2017-12-07 14:0

Permit 3

CPFM

Allergy

After school program 40-75 ppl MON/ THURS

Refrigeration temps compliant

Temp logs verified

Food stored properly.

More emphasis and training with staff on proper thawing/ production planning.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000



*Thurwood Marshall Middle*

100 BROOKLINE ST

BHP-2018-1899

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name	
Contractor	
Applicant	THURGOOD MARSHALL MIDDLE SCHOOL
Inspector	Monica Pancare
Date & Time Requested	
Date of Inspection	Thursday, October 4, 2018
Date of re-inspection	
Tracking Number	
Status	FULL COMPLY

GENERAL COMMENT: Permit 4  
900-1000k meals per day  
CPFM (2)  
Quat 200ppm  
Cold holding compliant- logs noted  
Hot holding logs noted  
Handsinks clean and stocked  
Food stored properly, and segregated.  
Clean inside of Bev air unit to remove stain.  
Kitchen is clean and sanitary.  
Discussion with PIC on cooling methods. Rapid Kool paddles will assist.

# Food Establishment Inspection Report

Name: Thurgood Marshall Middle School	Inspection Date: 05/20/2019	Number of Priority and Priority Foundation Violation(s):	0
Address: 100 Brooklin Street	Time In/Out: 08:30 am / 09:16 am	Number of Repeat P and PF Violation(s):	0
Phone: 781-477-7220	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Lynn	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected			n/a			
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/o		
24 Time as a Public Health Control			n/a			
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food			n/a			
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered			n/a			
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

*C. Carlson*

Person In Charge

*John H. H.*

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Thurgood Marshall Middle School

Date: 05/20/2019

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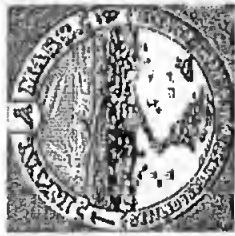
## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate		out				
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fall Code	DESCRIPTION OF VIOLATION
4-204.112	OBSERVATION: No secondary thermometers observed in hot holding cabinets. PIC to ensure all refrigeration and hot holding units have secondary thermometers. REGULATION: Temperature Measuring Devices-Functionality
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.
Discussion	Pork in walk-in refrigerator observed at 39°F. Rice in hot holding steam table observed at 158°F.

35 WALNUT ST



Tracy

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 90 Failing Score: 65

Item

Status

Telephone:		781-477-7466
Owner:		Lynn Public Schools
PIC:		
Inspector:		
Date Inspected:	Correct By:	
3/20/2017	3/21/2017	
Risk Level:		
Permit Number:		
BHP-2016-2058		
Status:		
PARTIAL COMPLY		
# of Critical Violations:		
1		
Time IN:	Time OUT:	
2017-03-20 15:1	2017-03-20 15:4	

### TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

Hot and Cold Holding

FAIL

Comment: Seven cases of partially frozen IQF Orange juice was sitting on table covered with a tablecloth thawing at room temperature. Thawing at room temperature overnight is not an acceptable practice for Fresh OJ (even though pasteurized), under any condition and HSP. Thaw under refrigeration several days in advance. All product was removed and placed in refrigerator by Mike (custodian)

Permit 3

CPFM

Allergen

After school program in gym area.

No food in preparation.

Area is neat and clean.

Refrigerators at proper temps.

Clean upstairs milk cooler near the gym area and repair the broken latch/clasp.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

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Commonwealth of Massachusetts

(Rev. Sep 17, 2019)

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Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

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Commonwealth of Massachusetts

(Rev. Sep 17, 2019)

Page 2 of 2

**Tracy Elementary**  
35 WALNUT ST

**BHP-2017-2180**

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Friday, November 3, 2017
Date of re-inspection
Tracking Number
Status <b>FULL COMPLY</b>

**GENERAL COMMENT: Permit 3  
Refrigerator logs compliant  
500 meals per day  
Hot holding logs unavailable for review due to emergency.  
Conv to manually make a sheet for temp logs if necessary.**

35 WALNUT ST



Tracy

## City of Lynn

### FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 95 Failing Score: 65

Item

Status

#### Violations Related to Good Retail Practices (Blue Items)

Physical Facility

FAIL

Comment: Repair or replace missing lights in basement kitchen. Min 50 footcandles required to provide proper protection. PROVIDE Repair ALL missing/ ripped screens in the cafeteria window. Screen holes were so extensive that they were blowing outside. Repair to a #16 mesh screen. PROVIDE All outer openings must be protected to prevent insects/ vermin/ rats and mice from entering.- PROVIDE

Telephone:	781-477-7466
Owner:	Lynn Public Schools
PIC:	
Inspector:	Monica Pancare
Date Inspected:	9/26/2018
Correct By:	1/1/1900
Risk Level:	
Permit Number:	BHP-2018-1902
Status:	PARTIAL COMPLY
# of Critical Violations:	0
Time IN:	2018-09-26 12:0
Time OUT:	2018-09-26 12:2

Permit 3- updated permits not posted. Provide and post new permits  
 Handsink stocked.  
 Food stored properly  
 Temp logs noted



Item

Status

# Food Establishment Inspection Report

Name: Tracy Elementary	Inspection Date: 09/04/2019	Number of Priority and Priority Violation(s):	0
Address: 35 Walnut Street	Time In/Out: 11:00 am / 11:30 am	Foundation Violation(s):	0
Phone: 781-477-7466	Permit No.:	Number of Repeat P and PF Violation(s):	0
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Laurie	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: C. Carlson	Date of Re-Inspection:		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**



IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/a		
10 Adequate handwashing sinks properly supplied and accessible	In					
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/a		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected			n/a			
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures			n/a			
19 Proper reheating procedures for hot holding				n/a		
20 Proper cooling time and temperature				n/a		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition				n/a		
24 Time as a Public Health Control			n/a			
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food			n/a			
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered			n/a			
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Tracy Elementary

Date: 09/04/2019

Page 2 of 3

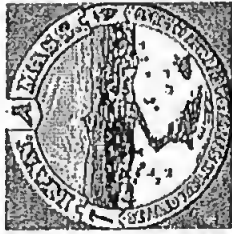
## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Varlance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control			n/a			
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
<b>Proper Use of Utensils</b>						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
<b>Physical Facilities</b>						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment	In					
M2 Food allergen awareness	In					
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen; Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion	No violations observed.
Discussion	Observed milk in chest refrigerator at 38°F via infrared thermometer. Observed chicken patties in hot holding cabinet at 153°F.

58 BLOSSOM ST



Washington

# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone:		781-477-7470
Owner:		Lynn Public Schools
PIC:		Robin
Inspector:		Carmelo Rizzo
Date Inspected:	Correct By:	11/23/2015 11/1/1900
Risk Level:		
Permit Number:		BHP-2015-1867
Status:		PARTIAL COMPLY
# of Critical Violations:		0
Time IN:	Time OUT:	
Nov 23 2015 11:	11/23/2015 11:4	

comments: prepacked food items heated for immediate service, hot and cold holding temps held properly. thermometers in all cooler. general facility cleanliness good.

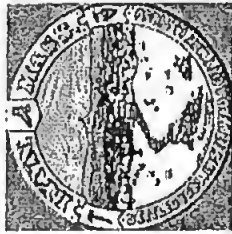
\*REQUIREMENTS FOR FOOD SAFETY + FOOD ALLERGY CERTIFICATES. info left with PIC. pending with Kevin Richardson

Item

Status

58 BLOSSOM ST

Washington



# City of Lynn

## FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE Inspection

HACCP: ☐ Scoring Type: Subtractive Max Score: 100 Score: 100 Failing Score: 65

Item

Status

Telephone: 781-477-7470	
Owner: Lynn Public Schools	
PIC: Robin	
Inspector: Monica Panicare	
Date Inspected: 3/28/2017	Correct By: 1/1/1900
Risk Level:	
Permit Number: BHP-2016-2066	
Status: FULL COMPLY	
# of Critical Violations: 0	
Time IN: 2017-03-28 11:4	Time OUT: 2017-03-28 12:2

Permit 3 compliant  
CPFM and Allergy Training compliant.  
Quat 200ppm- check frequently.  
Hot holding compliant.  
Nice to see Lot codes from food products saved. GREAT!  
400 lunch meals per day.  
Preferred Foods is vendor.

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000

Item

Status

City of Lynn Board of Health 3 City Hall Sq. Room 401 LYNN MA 01901 (781) 598-4000



**Washington**

**58 BLOSSOM ST**

**BHP-2017-2183**

*City of Lynn*

**FOOD SERVICE ESTABLISHMENT (TYPE THREE) PERMIT - ROUTINE**

Project Name
Contractor
Applicant Lynn Public Schools (781) 477-7339
Inspector Monica Pancare
Date & Time Requested
Date of Inspection Friday, November 3, 2017
Date of re-Inspection
Tracking Number
Status <b>FULL COMPLY</b>

**GENERAL COMMENT: Cold holding compliant  
Milk refrig clean.  
Sanitizer verified at 200ppm.  
Hot holding logs compliant- temps taken and documented at data point.**

# Food Establishment Inspection Report

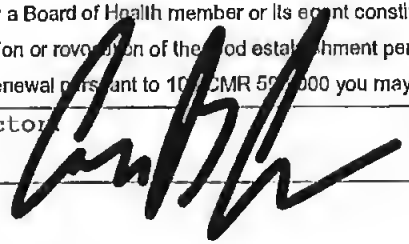
Name: Washington Elementary	Inspection Date: 03/08/2019	Number of Priority and Priority Foundation Violation(s):	2
Address: 58 Blossom Street	Time In/Out: 10:40 am / 11:02 am	Number of Repeat P and PF Violation(s):	0
Phone: 339-883-1414	Permit No.:		
Email:	Risk Category: 3 HACCP: No		
Owner: City of Lynn	Type of Operation: Food Service		
Person-In-charge: Robin	Type of Inspection: Routine	Previous Inspection Date: 02/11/2019	
Inspector: C. Carlson	Date of Re-Inspection: 03/18/2019 or After		

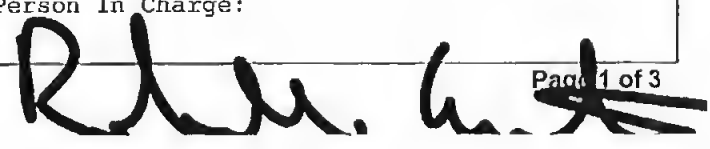
**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
<b>Employee Health</b>						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use				n/o		
7 No discharges from eyes, nose and mouth				n/o		
<b>Preventing Contamination by Hands</b>						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/o		
10 Adequate handwashing sinks properly supplied and accessible		out				
<b>Approved Source</b>						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction				n/a		
<b>Protection from Contamination</b>						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking times & temperatures				n/o		
19 Proper reheating procedures for hot holding	In					
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature		out				
23 Proper date marking and disposition				n/o		
24 Time as a Public Health Control				n/o		
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw/ under cooked food				n/a		
<b>Requirements for Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered				n/a		
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives; approved and properly used				n/a		
28 Toxic substances properly identified, stored and used	In					
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance/specialized process/HACCP plan				n/a		

**OFFICIAL ORDER FOR CORRECTION:** Based on an inspection today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 

Person In Charge: 

# Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Washington Elementary

Date: 03/08/2019

Page 2 of 3

## GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = In compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Safe food and Water</b>						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
<b>Food temperature control</b>						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
<b>Food Identification</b>						
37 Food properly labeled: original container						
<b>Prevention of Food Contamination</b>						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
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<b>Proper Use of Utensils</b>						
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<b>Physical Facilities</b>						
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53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
<b>Massachusetts Requirements</b>						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
<b>Local Requirements</b>						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
5-205.11-Pf	<p>OBSERVATION: Upon arrival, observed green scrub pad and butter knife sitting inside of kitchen's large handsink. PIC also states that the limited dishes they have are cleaned in this sink as there is no 3 compartment sink, dish machine or any other sinks in cafeteria. Handsinks are to be used to for handwashing only. PIC to contact health office in regards to establishing a plan to have another sink installed in kitchen. [Also discussed with PIC to relocate handwashing signage by doorway to directly in front of handwashing sink]</p> <p>REGULATION: Handwashing Sink-Operation and Maintenance</p>
3-501.16(A) (2) (B) -P	<p>OBSERVATION: Observed container of individually packaged side salads sitting out on counter underneath ice packs at 51°F. Discussed with PIC to keep TCS food in refrigeration until it is time for it to be served at school lunch. Also discussed with PIC to submit a written procedure for TAPHC to health office since they will be serving TCS food without refrigeration/hot holding.</p> <p>REGULATION: Holding TCS Food, Cold</p>
Discussion	<p>PIC states non-frozen food items such as cold sandwiches and salads are delivered at 6:30am from supplier and are left on counter until staff arrives to put it away into their limited refrigeration space (there is no walk-in refrigerator in establishment). Discussed with PIC to ask supplier about putting TCS food away into refrigeration and keep a log of temperature of products when staff arrives to ensure TCS food remains at a safe temperature.</p>
Discussion	<p>Milk in milk chest refrigerator observed at 39°F. Reheated burritos observed in hot holding cabinet at 146°F.</p>
9.001	<p>Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> or by contacting the State House Book Store.</p>